

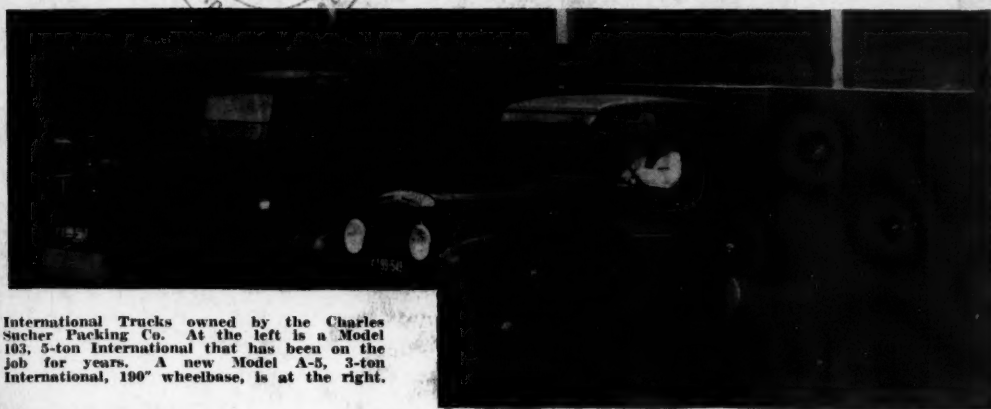
# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 85

NOVEMBER 14, 1931

Number 20



International Trucks owned by the Charles Sucher Packing Co. At the left is a Model 103, 5-ton International that has been on the job for years. A new Model A-5, 3-ton International, 190" wheelbase, is at the right.

## You Can Cut Your Trucking Costs with Internationals

The Charles Sucher Packing Co. of Dayton, O., is rounding out a half-century of business this year. The letter from this company is typical of those we are constantly receiving from International owners everywhere.

Gentlemen:

Several years ago we purchased from your company a Model 103, 5-ton truck which we have used in the transportation of cattle and hogs and which has given us very satisfactory service.

In replacing one of our older truck units we purchased one of your Model A-5, 190" wheelbase trucks to haul meat to our trade in the Miami Valley.

To anyone who may be contemplating the purchase of a similar truck unit we can heartily recommend the International. We feel that the after-sale service which the International Harvester Company is prepared to give is of such value that we consider it as one of the outstanding features and it led us to purchase an International.

Yours very truly,  
THE CHARLES SUCHER PACKING CO.  
By Charles F. Sucher

In these days of stringent economy International Trucks are enjoying great popularity. Many owners who keep accurate costs are looking with special favor on the low-cost records made by their Internationals. They will tell you that it is good business to replace less efficient trucks with new Internationals if you want to cut operating costs to the bone.

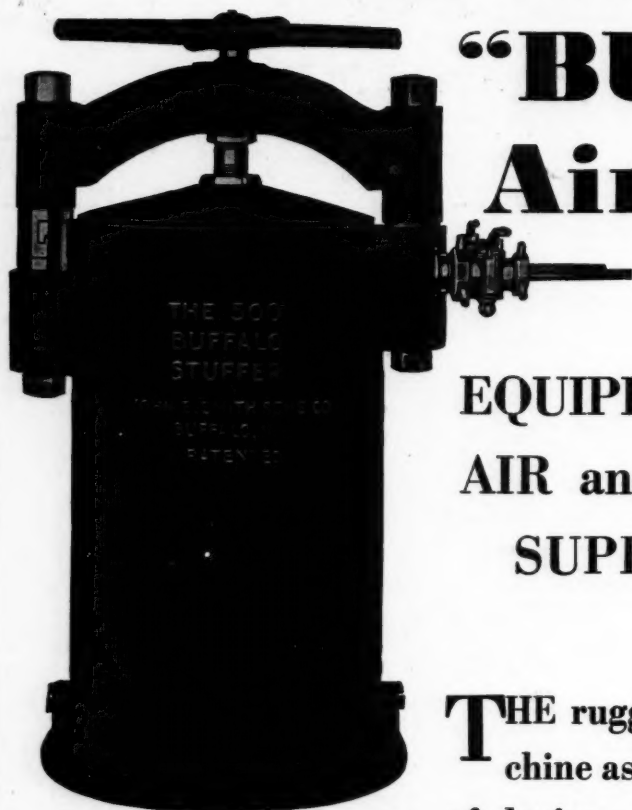
Why not give the nearest of 183 Company-owned branches in the United States and Canada, or an International dealer, a chance to demonstrate International Trucks? Be sure to see the New 1½-ton Model A-2 at \$675 for the 136-inch wheelbase chassis, f.o.b. factory. Other sizes range from ¾-ton to 5-ton.

INTERNATIONAL HARVESTER COMPANY  
OF AMERICA

(Incorporated)  
606 So. Michigan Ave. Chicago, Illinois

## INTERNATIONAL TRUCKS

*Its simplicity and ease of operation  
reduce labor costs*



Made in 4 sizes.

One large packer  
has 49  
"BUFFALO"  
Stuffers in use!

## **"BUFFALO" Air Stuffer**

**EQUIPPED WITH MEAT,  
AIR and WATER-TIGHT  
SUPERIOR PISTON**

**T**HE rugged construction of this machine as well as its superior features of design, are responsible for its use today by the country's leading sausage manufacturers. It enables you to fill faster and is absolutely leakproof in operation. No air pressure is necessary to lower the piston. Heavy, strong safety ring prevents accidents.

*Write for full particulars and prices*

**JOHN E. SMITH'S SONS COMPANY**

**50 Broadway**

**Buffalo, N. Y., U. S. A.**

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*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 85. No. 20

NOVEMBER 14, 1931

Chicago and New York

## This Packer Finds Much Good Grass on His Own Side of the Fence

Packers who have been analyzing their sales methods and checking sales territory with the view to reducing distribution costs have made some interesting discoveries.

Among these is that in their own immediate territory there is a potential meat demand several times larger than they can supply.

They may be getting only a small percentage of the business of their home territory, because they never made any particular effort to get more of it. On the other hand they may sell the greater portion of their output at points 50 to 500 miles from the plant.

### Save in Sales Expense

These packers have committed a common error — overlooking opportunities at their very doors and going far afield to sell what might more profitably have been sold at home. Extra cost to sell and distribute at distant points would come very close to doubling average net profit.

Some packers in this situation have been considering a new policy. Their present idea is to concentrate merchandising efforts in that territory where products can be distributed at the lowest cost—at home.

Incidents are fairly common of packers who have given up distant business and have concentrated on selling in markets that are close at hand and where business can be done at less expense. Very often, in such cases, even though volume dropped off temporarily, profits were more satisfactory and the volume lost soon was regained.

Notable among the firms which always have found it profitable to confine selling efforts to a local territory is the William Moland's Sons Co., Philadelphia, Pa.

### Profitable Merchandising Policy.

This firm was organized in 1854 to deal in produce. Shortly thereafter it branched into meat packing, specializing in the production of dried beef, bacon, hams and specialties. It never has deviated from its strict policy of processing only, doing no killing.

During the years when other packers were expanding, installing slaughtering departments and branching out into

other products and lines, William Moland Sons Co. confined itself to the production of its specialties. It continues to follow this policy today.

And with the years the firm's reputation for superior products has expanded and its business has grown. What influence specialization may have had on the success of the company cannot, of course, be defined, but no doubt it has been considerable.

With all efforts concentrated on the production of a few products of the highest quality and their efficient and profitable merchandising in local territory, it was to be expected that "Quaker



PACKAGING IS AN OLD STORY IN THIS PLANT.

Meat products in wrappings and packages bearing the William Moland's Sons trade mark have been on the market in Philadelphia and vicinity since the beginning of the century. Bacon is sliced and packaged under refrigeration. Modern high speed slicers are used. Cooling is by the up-to-date cooling unit shown in the rear.





PROVISION ROOM ADJOINS THE SHIPPING ROOM.

Here are shown ready for shipment many items of the well-known William Penn brand. The William Moland's Sons Co. has made many valuable contributions toward improvement of processing methods. It is said to have been the developer, if not the originator, of the air-drying process for dried beef.

City" brand should have gained wide recognition.

#### Good Product Holds Trade.

In its search for better methods and processes the company has made a number of valuable contributions to the meat industry. It is said to have been the developer, if not the originator, of the air-drying process for dried beef by which the full, rich flavor of the meat is retained.

This company was also a pioneer in wrapping and packaging meats. Wrapped and packaged products bearing the William Penn label have been on the market in Philadelphia and vicinity since the beginning of the century.

Careful training of employees and processing that leaves nothing to chance are given by the company as the principal reasons for the exceptionally high quality of its meats. Moland's employees are experts who have gained their skill by long experience.

Three men actively engaged at the present time in supervisory capacities have been employed for a total of more than 100 years. A. H. Olton, general manager, has been with the company since it was incorporated in 1924.

#### Stays in Own Back Yard.

Prior to the war the company's products found outlets from the Atlantic to the Pacific. During the war, however, local demand increased many fold, and rather than expand in a period of inflation to take care of far-away markets, the company chose to give up much profitable business and concentrate its efforts in building up and consolidating its local sales territory.

This decision was profitable. Volume grew rapidly, and recently it became necessary to build an addition to the plant to take care of the increasing demand.

The new building completed this year is the first unit of a modern meat packing plant and is so designed and arranged that additional units can be

added conveniently at a future date. It is three stories high, has a frontage of 44 ft., a depth of 88 ft. and is of steel, concrete and brick construction.

#### Features of Plant Efficiency.

Many interesting ideas have been incorporated in the design of the plant by architect T. A. Stoutenburgh, no expense being spared to provide features that will aid in still further bettering quality, keep production costs low and provide pleasant, comfortable working conditions for the employees.

The bacon and beef slicing room, which extends across the entire third floor front of the building, illustrates the thought given in the design of the building to secure ideal conditions for meat processing.

This room is insulated throughout with sheet corkboard. The ceiling is gypsum finish, the walls of cement plaster and the floor of marbleoil composition evenly pitched to floor drains. A sanitary cove base around all walls simplifies cleaning operations.

At the rear of the room is a cooling unit and air conditioning machine which controls the temperature to within 2 degs. Fahr. at all times and maintains a constant moisture content in the air.

Slicing and packing tables are furnished with polished stainless steel tops on galvanized iron frames. Four modern, high-speed slicers are required to fill orders for Quaker City sliced

(Continued on page 48.)



DECREASED SALES TERRITORY AND INCREASED SALES.

The William Moland's Sons Co., at one time, had coast to coast distribution on its products. During the war, however, all distant territory was abandoned, and merchandising efforts were concentrated on consolidating and building up sales in the home territory. This policy has proved very profitable, and an addition to the plant recently was built to take care of increasing volume.



## Iowa Packer Cuts Accident Cost By Intelligent Planning

Accident prevention is making excellent progress in the meat packing industry. But the accident frequency rate is still too high. It can be lowered considerably in many plants.

For the 18 meat plants reporting to the National Safety Council the average accident frequency rate is 55.94. The average for industry as a whole is 25.53.

But for 4 of the 18 meat plants, employing from 70 to over 1,800 workers each, the average accident frequency rate is less than 20. This shows what can be done when accident work is intelligently planned and industriously carried out.

From a purely monetary standpoint accident prevention is a profitable investment. In one plant, as told in the following article, the compensation and medical cost per \$100 of payroll was reduced from \$1.25 to 33c in less than three years.

And at the same time the quality of the man power was improved and labor results generally were bettered.

### Results of Safety Work

By E. J. McCann\*.

Safety, as we have experienced it, is simply a matter of education and of learning the A B C's of safety. To emphasize my statement I shall cite a little incident in one of our safety first tours of inspection.

A certain workman became very sarcastic. He wanted to know what the "suggestive question" had to do with safety. It was hard at that time to convince him that inspection trips of this kind would help to reduce accidents. Today this same man would put himself out to report a hazard or an unsafe practice.

This, however, is only one of several incidents which have actually happened in our plant. It might be surprising to you, unless you are a safety worker, to learn that the above attitude does not apply to the common laborer alone. We have encountered the same stubborn resistance in men higher up who are supposed to be more liberal minded. However, the men at Decker's have since learned their A B C's and things have passed the initial stage.

During the first years of our safety program, we made a trip of inspection through the plant as often as once a week, then twice a month, and finally only once every thirty days. Our safety first committee consisted of a man in charge, and from three to half a dozen foremen or workmen from various departments. We would start at one end of the plant and make a thorough inspection of every floor and all suggestions were written down, no matter whom or what they involved.

The suggestions were then read before a committee of three men in power—the president, the plant superintendent and our master mechanic. These men, in turn, passed on the suggestions submitted. They then became effective and were written up accordingly and a copy sent to our president, treasurer, plant superintendent, insurance carrier and master mechanic.

#### Inspection Once a Month.

The latter then issued orders to the foremen in charge of carpenters, millwrights and pipe-fitting departments to make the necessary changes, repairs or replacements that came under their respective jurisdictions. During our first trips we found so many suggestions that it kept one man busy writing them down. Today it is hard to find a half dozen to report, and our committee makes a trip of inspection only once in thirty days.

This brings us back to the initial factor—education. The foremen have become educated and they, of necessity, must be first, that they, in turn, may

impress upon the workers the importance of working safety to avoid being injured themselves or injuring their fellow workers; also, the necessity of reporting injuries, no matter how slight, to our first aid department as soon as they occur. For instance, we know that a small scratch, if neglected, may cause more pain, suffering and deformity than broken bones.

Therefore, we expect them to report all injuries to their foremen, because if the foreman has his men instructed to report to him immediately and he, in turn, sends them to the first aid department for treatment, should something of a serious nature develop later, the employee will not have an alibi but will have placed the responsibility on the first aid department.

Then, too, pride enters the picture. The average foreman (and by far the greater portion of them in our plant) hates to have a safety suggestion or hazard turned in on his department, consequently he reports all needed repairs promptly. This is also true of the average employee.

#### How System Grew:

Jacob E. Decker & Sons have found that there were approximately five periods of experience in compensation insurance and first aid.

1.—Prior to 1920 when operations were lighter, the labor consisted of permanent employees experienced in the various jobs which they filled, and accidents were few. First aid was given in the superintendent's office by a member of the superintendent's staff. Records were not kept of experiences during this period of operation and any serious injuries that occurred were handled by the local hospitals.

2.—In 1920 we secured the services



KNIFE CUTS ARE MOST FREQUENT ACCIDENTS IN MEAT PLANTS.

Despite the growing use of power-operated tools, there are not many operations in the meat plant where the workers are exposed to any great physical hazards. And such hazards as exist can be minimized by proper safeguards and education of the workers.

Knife cuts and infections from these and from bone scratches are the greatest causes of lost time. Prompt care of these wounds, no matter how slight they may be, should be insisted on. Knives guarded along the lines worked out by the Institute of American Meat Packers and shown in this illustration will reduce knife accidents.

\*Employment manager, Jacob E. Decker & Sons Company, Mason City, Ia. Read at Twentieth Annual Safety Congress, Chicago.

of a retired local doctor who administered first aid and also had charge of our commissary. Accidents were few and no records were kept of experiences under his supervision which lasted until 1923.

3.—In 1923 we replaced this doctor with an ex-service man, functioning in the same capacity as the former doctor, up until 1926. No records of experiences are available covering this period. However, we do know that conditions were not serious.

4.—In 1926 we began to feel the need of concentrated effort in first aid and decided to employ a nurse. We employed a woman who had had one year's training in a hospital and several years' experience in a doctor's office.

#### Nurses Develop Nerves.

The first aid nurse played an important role in our safety program. We found from experience that a nurse must be kind and gentle and make the first aid room attractive and cheerful as it is well known that the majority of men are the biggest babies on earth when it comes to an injury, and must be treated as such.

Later we had some unpleasant experiences with some of our nurses taking too much responsibility upon themselves. By this I mean they relied on their own judgment in too many cases. For example, one of our employees injured his wrist. He visited the first aid department and our nurse strapped his wrist and sent him back to work, with the result that his case had to be opened in 1931 and he is now receiving compensation for partial disability. In checking up this injury and from what I have learned from a surgeon, this injury could have been handled at the time of occurrence for from \$10.00 to \$25.00, as an X-ray would have revealed a slight fracture which could have been splinted and the man would have a perfect arm today. We have also had several serious cases of infection that no doubt were mishandled at the start.

One more point in connection with the first aid nurse. We have found that a nurse becomes irritable if kept on the job too long. This may not be true of a nurse who has had extensive experience in industrial nursing, but I have talked with heads of hospitals and clinics and they tell me that they have the same problem and the only remedy they have found up to date is to give the nurse a few days' vacation when she develops nerves.

One can readily see how this might happen. Take a graduate nurse who has been doing private duty and bring her into an industry. Although she works shorter hours, has no Sunday or holiday duty, yet she deals with a larger number of cases and with all types of people. She answers their questions, gives first aid to their injuries and must be capable of handling serious cases promptly in conjunction with the doctor in charge.

#### Infection a Hazard.

The greatest hazard we have to contend with in the packing industry is knife cuts, bone scratches and bruises. These all require the nurse's immediate attention, and unless the nurse is firm but gentle in treating the injured, and in her orders to them as to when to return for further treatment, infection, which is a natural sequence of these types of injuries, where meats are handled, is almost sure to develop.

5.—Our compensation cost had become very excessive prior to 1929 when it was deemed advisable to employ an industrial engineer to assist us with our safety problems. This man had had years of experience along this line. He had sponsored safety programs in several large industries similar to ours with wonderful success. He visited our plant twice a month for the first six months and once a month the rest of the year.

A meeting was arranged which was attended by the superintendent, supervisors and all foremen and the safety program outlined to them. It was explained that the company had decided to put on a very definite program of safety work, a graduate nurse had been employed, also a doctor, to supervise our first aid work and to examine all present and future employees.

It was pointed out that the physical examination of present employees would not be made for the purpose of disqualifying them for continued service in the company, but was being done as a step forward in safeguarding the health of our employees, and was to their advantage as they would know after the examination whether they were in good sound physical condition. If not, they would have the advice of a competent physician as to the best procedure to follow to overcome any ailment that might exist. They were also told that a full time employment department was to be maintained where a record of each employee would be kept.

#### Part the Foreman Plays.

The foremen were instructed that in future they were to make a daily absentee report to the employment office, giving the number absent from their respective departments and the reasons for absenteeism. They were told it would be up to them to inform their men of this plan and to ask them to co-operate with their foremen by letting them know when they were to be absent from work as much in advance as it was possible for them to do so. They were also advised a record would be kept in the employment office and the employment manager would check up on all employees who were absent from work without notice. This would avoid future trouble. For example, if a man received a scratch or a bone puncture, and stayed away from work two or three days without medical attention, a serious case of infection might set in that would involve medical expense and further loss of time.

The foremen were also instructed to make a weekly report on the general condition of their departments, and were informed that a monthly report would be furnished them each month by the employment department showing the experience of all departments for the month so that they could show their men what the rest of the plant had done in the reduction of lost-time through accidents and absenteeism.

The safety engineer told them, in closing the meeting, that the company had gone to considerable expense in putting this plan into operation and that they were now placing it in the hands of the heads of the various departments and would look to them for results. The heads of all the departments of our plant entered into this program wholeheartedly as will be shown in the following figures.

In June, 1929, before we adopted a

definite plan for safety work, along with 25 other industries of our city, we entered the June no-accident campaign sponsored by our local safety council. The rules of this campaign were for each industry to raise an American flag and a safety flag on its flagpole at sunrise on June 1, these to be kept flying until there had been a lost-time accident. In the event there was no lost-time accident, the flags were to be removed at sunset on June 30, at which time the campaign closed.

#### Keeps Flags Flying.

This was the first campaign of this kind ever put on in our city and we were only able to keep our flag flying three days. This was a severe disappointment to our president and general manager, and to the majority of the employees as they did not want to be outdone by other industries.

During this period we had 28 accidents—one fatal, costing \$4,320, and five costing \$349.10, with a medical cost of \$223.40; or a total of \$4,892.50.

In June, 1930, with an undaunted spirit we again entered this campaign and although we remembered our failure the year previous, we resolved to put forth our best efforts to make a better record. With renewed energy and a better knowledge of safety work we went through the month with 939 employees working 201,944 hours, 11 minor injuries and a medical cost of \$59.15, but no lost time.

Likewise, in 1931, the third year of this June no-accident campaign, we went through the entire month with 1,038 employees working 201,242 hours, a medical cost of \$39.50, and no lost time. The other twenty-eight industries entered in this campaign also went through the month without a lost time accident, with a total for the month of 3,076 employees and 681,891 hours worked. This was the first time that all industries entered in the June campaign went through the entire month without a lost-time accident.

#### Man Power Improved.

The out-of-pocket cash saving of expense is reflected in the following figures which show the remarkable progress made. In addition to the out-of-pocket saving we have the saving of the intangible cost due to lost time of experienced men away from the job and the cost incurred training men to take their places.

COMPENSATION AND MEDICAL COST PER \$100 PAYROLL			
(October 1 to September 30.)			
	1928 to 1929.	1929 to 1930.	October, 1930 to June 30, '31.
Compensation claim paid	\$10,406.23	\$1,163.96	\$ 477.91
Medical expense	3,003.95	2,207.05	1,132.15
Doctor's salary		1,800.00	1,330.00
Physical examinations		250.00	575.00
Total cost for period	\$14,100.18	\$5,421.01	\$3,535.06
Payroll	\$1,126,823.08	\$1,390,313.15	\$1,065,061.22
Cost per \$100 payroll	1.25	.39	.33

While the above figures show direct and definite results in reducing the cost of operation, we know the intangible results are even greater.

In addition to the above, we have a general improvement in quality of manpower in the plant, continued reduction

(Continued on page 48.)



	Sales. High.		Low.		Close.	
	Week ended					
	Nov. 11.—	Nov. 11.—	Nov. 11.—	Nov. 11.—	Nov. 4.	Oct. 28.
Amalg. Leather.....						%
Do. Pfd. ....	100	7½	7½	7½	6	8
Amer. H. & L. ....	800	3	2½	3	3	3
Do. Pfd. ....	1,000	12½	12½	12½	10½	10½
Amer. Stores.....	100	40½	40½	40½	40½	40½
Armour A. ....	6,300	1½	1½	1½	1½	1½
Do. B. ....	2,400	1½	1½	1½	1½	1½
Do. Ill. Pfd. ....	3,350	10½	10	10	10½	10½
Do. Del. Pfd. ....	1,100	35	35	35	35	35
Barnett Leather ....	100	50½	50½	50½	44	44
Beckmuth Pack. ....	3,000	51	51	51	51	54
Bohack, H. C. ....	100	100	100	100	100	100
Do. Pfd. ....	75	100	100	100	100	100
Brennan Pack. ....	75	100	100	100	19	19
Do. Pfd. ....	100	100	100	100	50	50
Chick C. Oil.....	500	104½	104½	104½	8½	8½
Onida Co. ....	4,400	12½	12½	12½	13½	13½
Cudahy Pack. ....	500	36½	36½	36½	37	37
First Nat. Store 7,600	54	53½	54	54	51½	51½
Gen. Foods .....	43,800	39½	38½	39	37½	37½
Globe Oil.....	11,200	7½	7½	7½	7	7
Gr.A.&L.Pd. ....	140	121	121	121	120	120
Do. New .....	230	186	186	186	176	176
Hornell, G. ....	50	18	18	18	18	18
Hygrade Food. ....	1,100	8½	8½	8½	4	4
Kroger G. & B.32,000	21½	21½	21½	21½	22½	22½
Libby McNeill. ....	1,150	8	8	8	7	7
McMarr Stores.....	.....	.....	.....	.....	8½	8½
Mayer, Oscar.....	.....	.....	.....	.....	8½	8½
Michiberry .....	.....	.....	.....	.....	8½	8½
M. & H. Pfd. ....	100	8½	8½	8½	8	8
Morrell & Co. ....	100	35	35	35	33	33
Nat. Pfd. Pd. A. ....	.....	.....	.....	.....	14	14
Do. B. ....	.....	.....	.....	.....	4	4
Nat. Leather.....	.....	.....	.....	.....	10½	10½
Nat. Tea .....	.....	.....	.....	.....	11	11
Proc. & Gamb.15,300	49	48	48	48	48	48
Do. Pr. Pfd. ....	.....	.....	.....	.....	107	107
Rath Pack. ....	50	15½	15½	15½	15	15
Safeway Strs. ....	16,600	62½	61½	62½	53	53
Do. 6% Pfd. ....	410	60	60	60	80	80
Do. 7% Pfd. ....	440	61	61	61	81	81
Stahl Meyer .....	.....	.....	.....	.....	12½	12½
Swift & Co. ....	9,550	23½	23½	23½	23½	23½
Do. Intl. ....	4,250	31½	31½	31½	31½	31½
Trans. Pork .....	.....	.....	.....	.....	114	114
U. S. Cold Stor. ....	.....	.....	.....	.....	33½	33½
U. S. Leather.....	.....	.....	.....	.....	8½	8½
Do. A. ....	1,900	7½	7½	7½	7½	7½
Do. Fr. Pfd. ....	290	83	83	83	75	75
Wesson Oil .....	2,800	19	18½	19	17	17
Do. Pfd. ....	300	50½	50½	50½	49	49
Do. 7% Pfd. ....	.....	.....	.....	.....	82½	82½
Wilson Co. ....	.....	.....	.....	.....	1½	1½
Do. A. ....	2,100	3	3	3	2½	2½
Do. Pfd. ....	1,500	26½	26	26½	20	20



### Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### SUIT FOR LOSSES IN TRANSIT.

Here is a packer who stood his ground and sued the railroad company when it failed to settle for livestock which died in transit. But he lost his suit, apparently on peculiar instructions of the court to the jury. Should he appeal? He writes:

Editor The National Provisioner:

I have read with much interest your articles regarding damage actions by packers and provisioners against railroad companies. Let me relate a bit of personal experience:

My company sued the railroad company in our state courts to recover damages for the loss of ten hogs, one bull and two sheep, shipped to our company from two western stockyards under the uniform livestock shipping contracts.

The animals were never delivered at their destination. We sued to recover damages for their loss. At the trial the railroad company introduced evidence showing that the stock had been taken off the train at a division point en route either in a dead or crippled condition, and had been turned over by the railroad company to a local rendering company for final disposition.

The railroad company did not attempt to prove at the trial the causes for the deaths or crippled condition of the stock. They did not call to the witness stand the trainmen who had charge of the stock while in transit to prove what caused the deaths or crippled condition. They only called the railroad officials, who of course could only testify from the records and not from personal contact with the stock.

The company sent us small checks running fifty cents, \$1.70, \$1.95 and \$20.78, that had been drawn by the rendering company in our favor. They requested us to accept these checks on our claims, but not in payment thereof, which we did.

I herewith enclose a copy of the judge's charge to the jury. You will note that the judge all through his charge seems to place the burden on us to prove the negligence of the railroad company and to prove that the railroad company was responsible for death of the animals, which of course it was impossible for us to do. The animals were shipped without a caretaker, save those provided by the railroad company.

I would be glad to have from you an expression of opinion on this case.

Neither the packer's letter nor the charge to the jury tell us what the packer plaintiff put in as his evidence.

Ordinarily he should and must put in proof that the animals were O. K. when they were delivered to the carrier for loading O. K., by both count and condition. Then he must show by competent evidence their count and condition at destination. He then can rest his case on the ground that he has established a prima facie case against the carrier—which he has.

Thereupon the carrier must either rebut this or admit his fault. To rebut it he must bring in not only the trainmen, but their men in charge to show their physical handling. Certainly the judge erred if he was requested to require that evidence and refused. Moreover, he erred if he permitted men who

never saw nor handled the shipment to testify about it.

One sentence of the court's charge states: "The law requires the plaintiff before he would be entitled to recover to prove that there was negligence on the part of the shipper." What did the court have in mind? Surely it meant "carrier" instead of "shipper."

Now in its charge to the jury the court talks at length about this uniform shipping contract and its conditions, but says not one word about the law governing that contract of shipment. The interstate commerce act absolutely voids any and all conditions of that contract which in any way seek to limit the carrier's liability. Apparently neither the plaintiff nor the court gave heed to that act. The interpretation given by the court was good law prior to 1915, but bad law since.

The court stresses that the animals may have died from loading too many in a car, but overlooks the fact that the carrier, not the shipper, loaded them. It stresses that death may have been due to "goring." Rather far-fetched as to hogs and sheep, or even polled cattle!

Of course, since allegations made in the pleading were not submitted with this inquiry it is difficult to make further comment. Certainly the plaintiff has good ground for appeal, for the court's instructions appear to have ignored existing law.

#### GAME CUTS MEAT SALES.

Many meat men are devoted hunters and fishermen, but probably they don't stop to think how their skill with the gun sometimes cuts into their business. For example, the season in which pheasants may be bagged occurred just recently in Iowa. It didn't last long, but a meat man with a love of figures and the facilities for gathering them reports that during that limited period meat sales in Iowa retail stores decreased 35 per cent.

### Legal Pointers

Legal information on matters affecting your daily business.

#### THE SURRENDERED ACCEPTANCE

A certain retailer gave a packer a trade acceptance. The packer discounted it with the bank, whereby the bank became a "holder in due course," and entitled to collect from the retailer, regardless of any defenses which the retailer might have against the packer.

When the acceptance fell due it was dishonored, but the bank did not sue the retailer. Instead of doing so it surrendered and delivered the acceptance to the packer.

"I'll have to give you my note to cover this," the packer suggested.

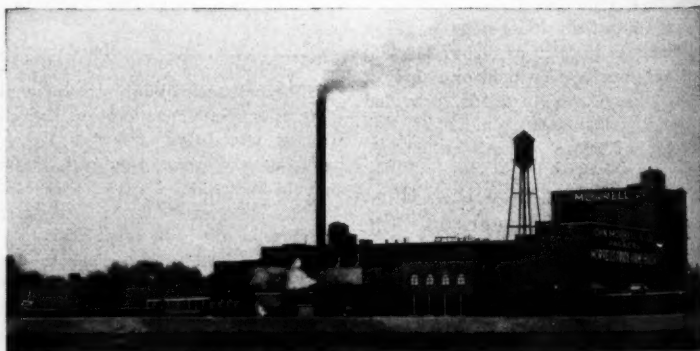
The cashier hesitated.

"And I'll pin the old acceptance to the new note as collateral," the packer suggested. The bank acted on this proposal. When the new note fell due the packer was in bankruptcy and the bank sued the retailer in the original acceptance.

"We're holders in the due course," the bank contended, "for we took the acceptance when it was overdue."

"Yes, but when you surrendered the acceptance you ceased to be a holder in due course. When you took the acceptance the second time it was overdue," the retailer retorted, and the United States Circuit Court of Appeals ruled in his favor in the recent case reported in 10 Fed. (2) 141.

"Upon the execution of the note the acceptance was marked paid, and disappeared from the books of the bank, remaining in the custody of the bank, so far as its records show. In our opinion, this indicates an intention to accept the note in satisfaction and discharge of the rights that accrued on the taking of the acceptance," the Circuit Court of Appeals announced.



MORRELL ADDS THIRD PLANT TO ITS GROUP.

John Morrell & Co. will operate this former plant of the Chas. Wolff Packing Co., later a Hygrade Food Products plant, at Topeka, Kas., to supply its Southern and Pacific Coast trade. (See THE NATIONAL PROVISIONER, Sept. 5, page 24.)

## EDITORIAL

### *Pork Packer Must Face His Problem*

Hogs sold at Chicago during October at the lowest average price for any month since February, 1908, and at the lowest price for October since 1899. They have moved at a level almost unknown to the present generation of packers.

These are prices at which hogs were bought in the years when the foundations of the industry were being laid in this country. During these years of low price levels pioneer packers made money and built up an industry unsurpassed by none in size and value of output.

However, the packer of the present time finds himself in a different situation in relation to low hog prices. He has great investments in real estate, manufacturing and refrigeration equipment, rolling stock, sales outlets—all supplemented by high costing administrative and labor personnel, which he has been forced to build up in compliance with the way of all modern industry.

Thus he has reason to operate with much greater care than his predecessors of the seventies, eighties and nineties. But does he? When hogs are cheap he is none too careful of his results per hog. *He forgets this is the measure of his total results.*

When he buys his hogs so that each yields a margin of net profit, be it ever so small, then he need have little worry about his total returns. But if he buys hogs at a price that results in a cutting loss, and meat goes into the fresh trade, the curing cellars or the freezers with a handicap of anywhere from  $\frac{1}{2}$  to  $2\frac{1}{2}$ c per pound, the odds are against this meat ever showing a satisfactory profit in its ultimate sale.

It is true that the sales department may lose through poor selling practices all the money the buying and operating departments have made on a hog. But this has nothing to do with the obligations of these two departments to buy right and make right. When they have done that, then it is up to the sales department.

Whether the product of the American hog is to be marketed in this country or abroad the hog must be bought so as to permit of the sale of its products at a price within the reach of the consumer. If the farmers of America continue to raise hogs on the volume basis of recent years, either pork consumption in this country must be increased or the surplus must be marketed abroad.

At present there is a very limited export outlet for hog products, primarily because the American

packer cannot lay down his product at ports in the United Kingdom and on the Continent at a price to compete successfully with competitors from the Continent. This seems to be an almost disastrous situation, in the light of low hog prices in this country. Nevertheless the American packer cannot continue to buy hogs at any price without having reasonable assurance of an outlet for the surplus product at a reasonable return.

Margin of profit in the meat industry is too narrow to take unnecessary chances. Packers must buy their hogs so they will cut out without loss. The time has passed when product can go to the cellar well under the current market. Winter and summer packing seasons are out of style. Too many hogs come the year round to work off packing season surpluses.

The packer who wants to take a minimum chance in the operation of his business will buy right and make right. He has pitfalls enough to overcome in selling right. Therefore he should bring his product right up to the sales department without the handicap of loss in previous operations.

### *Who Pays the Chain Store Tax?*

Legality of several state chain store tax laws has been upheld by the United States Supreme Court. While there are more of such laws on which the court is asked to pass, it would appear that the result can be anticipated, as these laws differ little from those on which rulings already have been made. Chain taxes are designed to handicap chain store operation in favor of individual store operation.

Whether for or against the chain store plan of operation, the fact remains that a large percentage of the public patronizes these stores. It does so not entirely on a price basis, although large scale purchases give chains a price advantage. However, chains have learned that price may draw trade but it will not keep it. The public wants quality in its purchases—quality at a fair price. It does not need to be bottom price.

Many other factors enter into store operation in which the individually-owned and operated store has a distinct advantage over the chain. And chain advantages can be and are being met through voluntary chains. It would seem, therefore, that the individual operator has little to complain about if he is efficient. If he is not efficient, should the buying public be penalized to pay for his inefficiency?

For in the last analysis the public pays the chain store tax. There is no other way. It must be made up in each case out of returns on sales.



# Practical Points for the Trade

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## Making Curing Pickle

What is the most satisfactory system to use in the making of brine and curing pickle for hams? A meat curer writes regarding this as follows:

Editor The National Provisioner:

Have you available or can you secure for us authentic information in regard to the making of pickle brine for the curing of hams?

Our present layout includes the following:

(a) Dissolving tank with chutes leading into it from our salt bumper. This tank has a false bottom and the end is equipped with the regulation sponges and cloth filters.

(b) A storage tank into which the brine filters from the dissolving tank. This storage tank is equipped with refrigerated coils.

(c) Two holding tanks equipped with refrigerated coils into which the brine is pumped from the storage tank.

(d) A system of piping throughout the curing cellar with stations at convenient locations.

(e) A smaller tank for pumping pickle.

The storage, holding, and pumping pickle tanks are equipped with circulating pumps with agitators used to pump the pickle into the system.

At the present time we cook our formula and add to the pickle in the holding tank. It has been suggested that we would secure a more uniform and better flavored cure for our hams by cooking the pickle in a tank equipped with steam coils, and in our particular case this tank would be connected to our storage tank and from the cooking tank would be pumped to the two holding tanks.

Any information you can give us along these lines will be greatly appreciated, and we are anxious to secure this information as soon as possible.

The basis of all pickle is a 100 degree saturated salt solution. This is then diluted to whatever pickle strength is desired for the various cures. Cold water and a good grade of clean salt should be used in making this 100 degree brine. Some packers use boiled or distilled water to make sure that no impurities get into the brine.

The 100 degree pickle is usually secured from a brine leaching vat, description and illustration of the latest design of which appeared in the May 16, 1931, issue of THE NATIONAL PROVISIONER.

Sugar and sodium nitrate are the other ingredients used in the pickling solution. These are dissolved in enough water to boil. This boiling operation is important, thorough dissolving and complete sterilization being desired. Boiling usually is done for about 5 minutes. The vat used for boiling the sugar and sodium nitrate should be washed out thoroughly at regular intervals so as to keep it clean and sweet and to prevent growth of bacteria.

In making the pickling solution the 100 degree brine is reduced to the required strength by the addition of water, after which the dissolved sugar and nitrate are added.

Safe formula for ham pickles follow:

For first grade hams and picnics—

not more than 3½ ozs. of sugar and ½ oz. nitrate of soda to each gallon of 70 degree brine.

Less mild pickle—3 oz. of sugar and ½ oz. nitrate of soda to each gallon 78 degree brine.

There does not appear to be anything fundamentally wrong with this inquirer's layout. With a brine leaching vat of the size and kind described in the enclosed article, he might be able to do away with the brine storage tank. This vat will make 100 deg. brine as fast as required, and some reserve storage space is provided in the compartment at the end.

The proper way to add sugar and nitrate of soda, as mentioned previously, is to dissolve and add to the brine after it has been reduced to the proper strength. There is no need to cook the brine.

## Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name .....

Street .....

City .....

## Sausage Seasoning

A sausagemaker who is attempting to excel on his product asks the best seasoning for some of the more popular kinds of sausage. He says:

Editor The National Provisioner:

Could you suggest the best seasoning for weiners, frankfurts and big bologna? We want to choose our meats carefully and give our trade a superior product.

The seasoning used in these sausages varies with many manufacturers of quality product. The first requirement in producing high grade sausage is to use only quality meats and quality seasoning. The manufacturer may mix his own seasoning or he may buy either a dry or liquid seasoning already prepared for each of these products. If he mixes his own, following are some popular combinations, the quantity indicated for each 100 lbs. of meat:

For bologna:

8 oz. white pepper  
3 oz. ground allspice  
3 oz. coriander seed,

and if a garlic flavor is desired, one-quarter ounce of powdered garlic may be used. All meats should be fully cured using for each 100 lbs.,

2½ lbs. salt  
3 oz. saltpeper or nitrate of soda  
6 oz. sugar

In addition a small quantity of second pickle may be used in packing the trimmings into the tierces for curing.

Weiners may be made of 50 per cent beef trimmings and 50 per cent pork trimmings. Beef should be lean with sinews and fat removed and all meat should be strictly fresh. Cure with:

2½ lbs. salt  
3 oz. saltpeper  
6 oz. sugar

for 100 lbs. meat. The spices frequently used for seasoning weiners consists of:

4 oz. white pepper  
4 oz. coriander, finely ground  
2 oz. ground caraway seed  
2 oz. ground allspice  
A little garlic, if desired.

Frankfurts generally include more beef than weiners. The following meat and seasoning formula will produce a high grade frankfurt:

60% boneless bull meat or fresh beef chucks  
20% fresh pork trimmings (95% lean)  
20% regular pork trimmings, reasonably lean.

Seasoning:

3 lbs. salt  
6 oz. ground white pepper  
2 oz. nitrate of soda or saltpeper  
2 oz. ground coriander  
1 oz. ground nutmeg or mace  
8 oz. granulated sugar

for each 100 lbs. of meat.



## Corned Beef Sausage

In the October 3, 1931, issue of THE NATIONAL PROVISIONER there was published an article describing a new product—corned beef sausage in cellulose casings. Since that time a number of packers have written for further information on making this product. One says:

Editor The National Provisioner:

I have read your excellent article in the October 3 issue of The National Provisioner on corned beef sausage. This is very interesting, but I desire further information.

The article states that the meat should be put through the 1½-in. plate. What is used as a binder? Pieces of that size will not hold together unless part of the meat is put through a silent cutter or flour is added as a binder.

Is the product made in the same manner as head cheese and are whole or ground spices used? Can this product be stuffed in beef bungs instead of cellulose casings?

The method of manufacturing this product, as given in the article referred to previously, is as follows:

Take 100 lbs. of briskets, plates, rumps, bottom rounds, or whatever cut is used for the purpose, and run through the 1½-in. plate. Mix this ground beef well with

5 lbs. salt  
4 oz. saltpeter  
1½ oz. sugar

Pack in a tierce and cure 5 to 7 days at a temperature of 38 degs. F. Use meat nets for the beef when cooking. Cook at 160 to 170 degs. F. for 3½ hours.

The kettle in which this beef is cooked must be steam-jacketed. Live steam should not be used in the cooking water.

Put the seasoning in a muslin bag in the cooking kettle and keep it there throughout the cooking process.

### Seasoning and Stuffing.

There are several ready-mixed corned beef seasonings on the market, but if the packer mixes his own the following is recommended for each 100 lbs. of meat:

8 oz. pepper  
2 oz. allspice  
4 oz. bay leaves  
2 oz. cloves.

Garlic can be used if desired. This should be added after cooking if a pronounced garlic flavor is wanted.

Stuff into transparent cellulose casings (bungs) with regular stuffer. Care should be taken by the man operating the stuffer to see that he does not let the meat juices run out while stuffing.

The bungs are tied in the usual way and the product is laid on a clean bench and covered with a weighted board to get a flat effect.

### When Pork is Added.

Some manufacturers add a little pork to make the product more juicy. In this case the statement appears on the brand, which may read, "Cooked brisket

corned beef, pork added," provided brisket beef is used for the purpose.

If prepared according to the suggestions, the Visking Corporation (which developed the method) states that there will be no loss from shrinkage due to crumbling in slicing.

The use of a binder is not necessary in this sausage. The meat juices serve as a binder, although some packers add a small quantity of pork to the formula to make the product more juicy. The meat is stuffed hot into the casings similar to the method used in the manufacture of head cheese.

It has been said that packers who have attempted to stuff this product in natural beef bungs have not secured satisfactory results. The trouble is said to have been that they will not hold the meat juices, the product does not bind properly and it becomes dry.

## NEW WAXED PAPER STANDARDS.

Simplified standards for waxed paper have been announced by the Division of Simplified Practice of the Bureau of Standards, effective from November 1. Waxed paper covered by the recommendation is paper treated with paraffin wax in order to fill the pores of the paper to make it resistant to moisture and odors. Estimated total value of the annual production of waxed paper is \$25,000,000. The volume exceeds 250,000,000 lbs. annually. The new simplified program will establish uniform qualities of raw stock for this material and will eliminate many sizes of sheets and inferior quality papers and wax.

## Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name .....

Street .....

City .....

Enclosed find a 2c stamp.

## Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

### TRADE MARK APPLICATIONS.

The Visking Corporation, Chicago, Ill. For sausage casings. Trade mark: A Hebrew notation which, translated, is "Visking's." Claims use since Mar. 19, 1931. Application serial No. 314,087.

**ויסקינג'ס**

Emulsol Corporation, Chicago, Ill. For emulsion and margarine improving substances, particularly emulsifying agents, and substances for preventing "weeping" or "leaking," and for preventing sputtering during frying. Trade mark: ARGOLE. Claims use since Jan. 2, 1930. Application serial No. 310,370.

Emulsol Corporation, Chicago, Ill. For emulsion and margarine improving substances, particularly emulsifying agents, and substances for preventing "weeping" or "leaking," and for preventing sputtering during frying. Trade mark: EMARGOL. Claims use since Dec. 2, 1929. Application serial No. 310,371.

J. C. Adler Co., Joliet, Ill. For hams, bacon, sausages, and lard. Trade mark: Adlers Jim Dandy Products, with the figure of a pig. Claims use since June 1, 1907. Application serial No. 317,966.

Swift & Company, Chicago, Ill. For vegetable shortening. Trade mark: FORMAY. Claims use since July 30, 1931. Application serial No. 318,337.

### TRADE MARKS GRANTED.

Keane-Loffler, Inc., Benning, D. C. For sausage. Trade mark: DAINTELINX. Published December 18, 1931. No. 276,894.

## DAINTILINX

A. C. Legg Packing Co., Inc., Birmingham, Ala. Seasoning for meats, sausages and other foods. Trade mark: OLD PLANTATION on a panel. Claims use since September 25, 1927. Published June 2, 1931. Serial No. 311,841.

C. F. Simonin's Sons, Inc., Philadelphia, Pa. For shortening composed of vegetable substances and of combinations of animal and vegetable substances. Trade mark: SIMOCO SHORTENING. Published June 16, 1931. No. 286,334.

### LABELS.

C. A. Potts, doing business as Okmulgee Sausage Co., Okmulgee, Okla. For sausage. Title: OK-SA-CO. Published June 3, 1931. No. 39,652.

Stahl-Meyer, Inc., Brooklyn, N. Y. For imported style frankfurters. Title: STAHL-MEYER. Published April 24, 1931. No. 39,893.

# First...

## It must satisfy the EYE!

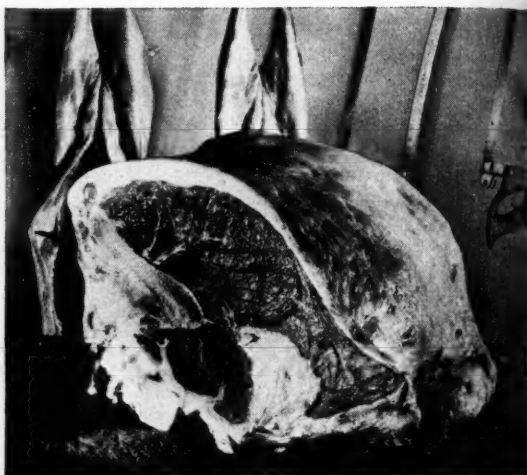
Possibly no single foodstuff receives as rigid scrutiny, all the way from origin to dinner table, as MEAT.

The packing house inspector may reject, the meat cutter may have to trim and the consumer may fail to buy...if "the first look" does not satisfy.

Any or all of the following four reasons can consume the profits due the packer, wholesaler and retailer.

1. Improper removal of animal heat in the chill room.
2. Incorrectly designed holding cooler rooms for aging.
3. Poorly arranged and kept cutting rooms.
4. Too much temperature variation and drying effect in display cases.

York has studied and researched these prob-



*Meat must look good to be good. Possibly more scientific application of refrigeration and air circulation is used in the processing of meat than in any other foodstuffs.*

lems, not in a refrigeration laboratory but in the field of meat processing from packer to consumer. York knows about the product itself and can suggest modern methods and furnish equipment to produce better meat and bigger profits.

YORK ICE MACHINERY CORPORATION  
• • YORK • PENNSYLVANIA • •

# YORK

## REFRIGERATION

# Refrigeration and Frozen Foods

## Quick Freezing Methods Modern Contact Freezing and Old Sharp Freezers Compared

By G. R. Fennema.

A well-known refrigerating engineer has prepared for THE NATIONAL PROVISIONER an analysis of low temperature sharp freezers and a comparison with quick freezers.

In the first of a series of two articles he discussed the engineering aspects and quantity of refrigeration required for the bulk type of low temperature freezer, comparing gravity air and forced air circulation methods.

In the second article he analyzes contact methods of quick-freezing; that is, methods where the product is frozen by contact with metal surfaces, which are in turn in contact with low-temperature brine.

It is remarkable how many articles appear in the magazines, and how many advertisements of refrigerating equipment give the impression that quick-freezing may be done by means of air, gravity circulation or air blast types of freezing systems.

Take, for instance, three articles appearing in the March, 1931, issue of "Fishing." To go into detail of calculation of any of these freezers would require too much space. They are of small refrigerating capacity and old design. They may be up to the present time, able to fill requirements and produce a salable product. But as soon as more of the properly quick-frozen products appear on the market conditions will arise that will prove the effort useless to sell products made by such methods as quick-frozen products.

### Old Type Freezers.

Referring to page 18: "Quick-freezing at Sea is Profitable." Here an old type sharp freezer is supposed to do quick-freezing of halibut. Why real quick-freezing can not be done here has been discussed previously. That a better quality can be obtained by freezing on board ship may be accounted for by the fact that the products are much fresher when frozen.

The second article, "New Package Freezing," also would lead one to believe that the products are quick-frozen by this method. The tonnage employed is seven tons of refrigeration per bunker or 21 tons refrigeration per compartment, which proves conclusively that no quick freezing can be done with this system, as will be shown:

The amount of products frozen is 105,000 lbs. of fish fillets. Disregarding the weight of package, materials, floor stands, planks, air infiltration, etc., the refrigeration required by the old method is

105,000 lbs. x 10° x .76 =	800,000 B.T.U.
105,000 lbs. x 32° x .41 =	2,240,000 B.T.U.
105,000 lbs. x 101° =	10,600,000 B.T.U.
Total	13,640,000 B.T.U.

### What the Figures Show.

The coil surface per room is 1,698 sq. ft. If the average range between room temperature and the coils would be 15°

F. and the transmission 10 B.T.U. per sq. ft. per degree per hour, the heat absorbing effect would be equal to  $1,698 \times 10 \times 15 = 253,000$  B.T.U. per hour

$$= \frac{253,000}{12,000} = 21 \text{ tons refrigeration.}$$

If the data given is properly understood, the total amount of refrigerating effect is 63 tons for the freezing of the 105,000 pounds of fillets.

If the rate of freezing could be uniformly maintained (which is, of course, impossible), then the freezing time would be

$$\frac{13,640,000 \text{ B.T.U.}}{3 \times 253,000 \text{ B.T.U.}} = 18 \text{ hours to freeze the fillets to}$$

minus 20° F.

If all the other items are to be included in the calculations and proper allowance made for the insulating values of the various wrappers and planks, plus the allowance in the non-uniformity of the freezing rate, etc., the freezing time will be considerably longer, and will likely be 36 hours or more.

### Exposing a Fallacy.

However, the article in question states that the fillets are frozen in a short time and meet the demand of a quick-frozen product!

This is decidedly not true, because a heavy 1½-inch thick fish fillet individually frozen by the double-contact quick-freezing method under pressure in aluminum moulds can be frozen in 30 minutes with brine temperatures of minus 20° F., and thinner fillets in 20 minutes time or less, which constitutes a real quick freezing time and furnishes a product far superior in quality—so much better as to be beyond comparison.

What might have been logical in the year of 1927 is not necessarily logical in the year 1931.

Referring to the third article on page 42 of "Fishing," entitled "Ultra Modern Boothbay Freezer," this is an improved type of sharp freezer of the rack coil type. No reference is made as to the freezing time. Only it is too bad that a part of the money spent was not put to proper use to have also an "ultra modern quick freezer" installed at the same time, instead of the old type rack coil sharp freezer.

If one must consider certain operating conditions, such as freezing for outsiders in packages in all shapes and forms—which make the quick freezing problem a real difficulty, because the outsider insists on packaging his own product elsewhere and delivers such products fresh to the freezer—one may at least expect the party doing the freezing to be honest enough to admit that, as long as everyone is satisfied, including the consumer, he does not intend to change his methods for better ones until he is forced to do so.

### Freezer Methods Must Change.

This would be far better than to make it appear that he is doing a satisfactory job of quick freezing, while he is really doing nothing else than employing a very slow freezing method.

Henry Ford had to change his old model T car eventually, and so will it be with all old and new sharp freezer methods employed today. It is in the hope of saving the industry from going into impossible methods of quick freezing by means of air as a conveyance of heat that I write frankly on this subject.

However, to break down and not try to build up a better structure would be very easy, but this is not my intention. What we do not know about quick freezing will fill a library years hence. Still, we know something about the subject—in fact, already a good deal of work has been done.

For the matter of comparison it is intended to describe here the design of a quick freezing machine which may be used for freezing various products, but will be calculated here for the freezing of 10,000 hams in 24 hours, weighing 125,000 lbs. total, as well as to discuss the requirements embodied in a well-designed freezer, including the necessary data for the proper design.

The refrigerant used will be calcium chloride brine, or other suitable refrigerant, at a temperature of minus 25° F.

### Design of a Quick Freezer.

The requirements for a well-designed quick-freezer are as follows:

First. A quick-freezer for universal use must be so designed that the freezing time may be varied within reasonable time limits. When the freezing time has been determined, the speed of the machine may then be set for that freezing time, resulting in production of uniformly-frozen products.

Second. The quick-freezer must be designed for continuous duty for reasons of greater operating efficiency, the same principle that has long been proven effective in the bread baking industry, the enameling tunnels of the automobile industry—uniformity, speed and efficiency.

Third. The quick-freezer must be simple in design, constructed very durably so as to safeguard against any possible breakdown, but above all it must be very simple in operation, so that it may be safely and efficiently handled by ordinary labor.

Fourth. The quick-freezer must be of the indirect contact type. This means that the products are placed in containers or molds, which are in turn placed in direct contact with the refrigerant. Thus the products to be frozen are in direct contact with the metal and protected by the metal from contact with the refrigerant.

### Metal for Freezing Molds.

Fifth. The metal molds may be constructed of aluminum, free from impurities such as oxides, etc. The advantages of aluminum are obvious from the following figures:

Specific heat of aluminum, .217.

Specific gravity of aluminum, 2.67.

Specific heat of steel, .13.

Specific gravity of steel, 7.22.

Ratio of specific weights = 2.72 to 1.

Ratio of conductivity of steel to aluminum = 1 to 4.45.

Ratio of conductivity by weight = 1 to 12.1.

Thus, if conductivity of aluminum by



# Vilter INSTANTANEOUS CHILLING

... A brief outline of advantages which accrue to users of Vilter planned "Sharp Freeze" Systems



In Ice-making and Refrigerating, one name looms great... Vilter, the pioneer.

The younger generation, overlooking achievements of the past, is prone to discuss the sharp freeze (or "instantaneous chilling") as a very new development.

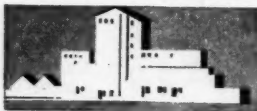
Yet Vilter has an experience in this "new" field which covers a period exceeding fifteen years.

Just what this experience means to any industry contemplating the installation of an instantaneous chilling system is summarized in the data and findings gathered during fifteen years of first-hand study of actual, operating, proved installations.

To all it must be apparent that such a background can have but one result: The appointment of Vilter to engineer, design, fabricate and erect an instantaneous chilling plant of any size is a virtual guarantee that it will function perfectly, in accord with predetermined figures.

Vilter Instantaneous Chilling Systems are preferred by users in all sections of America and abroad because of these outstanding advantages:

- 1... Defrosting without hot gas connections—a revolutionary method which saves raising room and coils temperatures approx. 90 deg., eliminates extra connections, valves, fittings, etc., banishes wet floors, etc.
- 2... Ordinary ammonia receiver capacity makes unnecessary the installation of oversize equipment, thus effecting a considerable saving on cost.
- 3... Eliminates extra (additional) horsepower required by ammonia circulating pumps—has no accumulators, no liquid pumps; another saving.
- 4... Operates with a suction gas of MINUS 60 deg. F. (low side). Coil system free from oil collection; no liquid slugs back to compressor.
- 5... As an instance of the efficiency of the Vilter Instantaneous Chilling System: In a typical installation, there is an average DAILY quick freeze of 125,000 lbs. of pork (whole hams and bellies) from PLUS 40 deg. F. to MINUS 40 deg. F., in twelve hours!



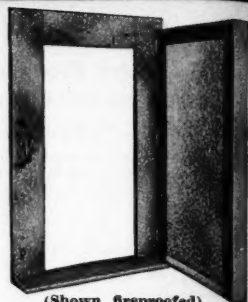
The Engineering Department of this organization will be glad to cooperate with you or your engineers to evolve a quick freeze (instantaneous chilling) system adapted to your individual plant requirements. Write for details without obligation. Or send your blueprints for checking and quotations.

Bulletins, data and special reports on any phase of refrigeration may be had gratis... for the asking.

THE VILTER MANUFACTURING CO.  
2118 SO. FIRST ST. :: MILWAUKEE, WIS.

For temperature lower than

For protection of **20°** low temperatures—in ice cream hardening rooms, fish freezers and quick freezing spaces, don't overlook the many operating advantages of our over-lapping



(Shown fireproofed)

## STEVENSON SUPER FREEZER DOOR

Fitted with three or more spring hinges (hinge guard), WEDGE-TIGHT, Stevenson or Jamison Fastener. Standard sizes in our warehouses ready to ship.

WRITE FOR CATALOG.

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weight is taken as 1, the factor for steel then becomes  $\frac{1}{12.1} = .083$ . This indicates that no better material than aluminum can be chosen for the freezing molds.

Sixth. In the design one must keep in mind that the heat flow from the molds must be as fast as possible. To accomplish this it is best to speed up the refrigerant velocity to a maximum, thereby reducing the warm film adhering to the molds to a minimum thickness. This greatly increases the heat transfer.

Seventh. The freezing molds should be designed so that the greatest possible surface of the product will be in contact with the freezing molds. They should be of the type known as double-contact molds; that is, at least two opposing sides shall be in intimate contact with the product.

#### Double Contact Molds.

The intimate contact should be secured by pressure on the top surface of the mold by means of cover, with sometimes the aid of a locking device. The object of the double contact mold is obvious, because the freezing time is nearly cut in four over that of the single-contact freezer, due to the fact that the freezing time varies about as the square of the thickness. As the thickness to be frozen through is one-half of that when frozen by single contact, the freezing time is therefore theoretically equal to one-fourth of that required when frozen by the single contact method.

Eighth. The freezer should be of such design that the molds may be readily loaded, and when unloaded it shall not be necessary for the operator to touch the molds by hand subsequent to their contact with the calcium chloride brine. Neither shall it be necessary for the products to be touched by hand when removed from the freezing molds. This is possible in the case of the double-contact mold, particularly where one contact surface is kept dry and clean throughout the cycle.

In the operation called "defrosting" (releasing the frozen mass from the mold) the first effect is the instant expansion of the lower section of the mold away from the frosted surfaces.

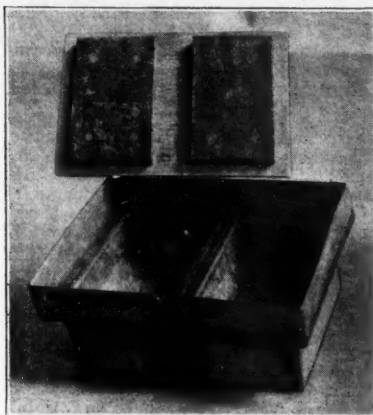
The product which is then still suspended from the top mold, is transported by cover to a conveyor belt or slide, and when some heat is applied to the top mold the product will drop on the belt or slide without being touched by hands.

#### Experimental Freezing.

Preparatory to the design of quick-freezing apparatus, it is necessary to start along the following lines:

Construct one or more of the proper freezing molds and freeze products in these molds to determine the correct freezing time. For this work it is best to use an experimental freezer and study not only the freezing times for the products in question, but also the temperatures and temperature ranges.

In order to be certain that the products are properly frozen it is necessary to saw them in two through the thickest portion, and test the cut surfaces for hardness with a sharp-pointed instrument. One may also place a ther-



BLOCK FREEZING MOLD.

This mold holds 2 lbs. of product. The pressure cover is shown at the top. In most cases the molds are made of cast aluminum or aluminum alloy. A study of materials has revealed that a special treatment of the mold surfaces increases the freezing effectiveness.

mometer at the center of gravity of the mass; or, rather, at the softest place as indicated by hardness test.

It is not difficult to determine whether the product is frozen to the proper degree. However, if one wishes to determine exactly to what degree the moisture content of the product is frozen out, he must be experienced and he should be provided with an efficient calorimeter.

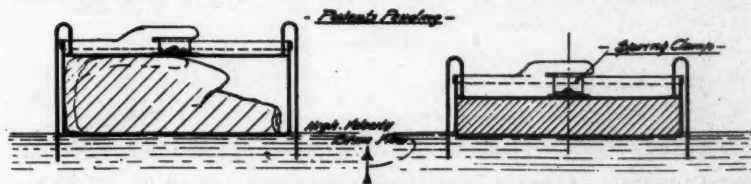
#### Temperature and Time Limits.

The vital necessity for knowing accurate freezing characteristic curves for all specific products will be recognized as time goes on. They are needed to estimate how the products will behave in storage, but especially to determine how long various products can be safely transported in insulated carriers. This data is of vital interest if one wishes to determine temperature drops in products during transit and handling.

The quick-freezing time limits—that is, the freezing times in which no drip occurs when products are thawed out—is important. For hams the outside limit is in the neighborhood of four hours. Hams weighing about 14 lbs. may be frozen within this time, using a brine temperature of minus 25° F., provided they are frozen in double-contact molds under pressure.

The freezing time for the design in question will be taken as four hours. The plan is to freeze 10,000 hams per day of 24 hours. This will equal 416 hams per hour.

This can be accomplished in two freezing machines of equal size, each machine handling 208 hams per hour.



HOW SOME PRODUCTS ARE QUICK-FROZEN IN MOLDS.

At the left is a ham freezing mold; at the right a mold for freezing fish fillets. The molds float on a current of low temperature brine. Heat is conducted away from the top by vanes or fins which are attached to the cover and dip into the brine.

The freezing cycle being four hours, there will be required 832 hams in the effective freezing length in each machine. The hams will be frozen two to a mold.

#### Molds for Each Machine.

Therefore, 416 molds for each freezing machine will be required. The length of each mold is 15 inches and the width 15 inches. By placing a row of 5 molds across the machine we have an effective length of  $1.33 \times 83 \text{ feet} = 110 \text{ feet}$  required, or a total length of 120 feet inside for the entire machine. The width will be  $1.33 \times 5 = 6'-8"$ .

To this width must be added 6 in. for supports, 2 ft. for return flume and 16 in. for insulation (two sides), making a total width of 10'-6" over all outside, and a total length of 121 ft. 4 in. (120' plus 16" for insulation).

The machine will contain a total of  $90 \times 5 = 450$  molds. If it is necessary to have 50 molds in loading and unloading operations, each machine will have to be provided with 500 molds.

The weight of the molds is about 15 pounds each, giving total of  $500 \times 15 = 7,500$  pounds. The weight to be cooled per hour will be that of 104 molds. They are to be cooled from a temperature of 40° F. above zero to 25° F. below zero, a drop in temperature of 65° F.

#### Refrigerating Effect.

The refrigerating effect required per hour for 208 hams (2,600 lbs. of hams per hour) is equal to:

$$2,600 \times 10^\circ \times .68 = 17,700 \text{ Btu for chilling.}$$

$$2,600 \times 50.7 \times .38 = 50,000 \text{ lowering temp. of frozen mass.}$$

$$2,600 \times 86.5 = 224,000 \text{ removing latent heat.}$$

291,700 Btu required by product.

Refrigerating effect for molds which are run through the machine is  $104 \times 15 \text{ lbs.} \times 65^\circ \times .217 = 22,000$  Btu per hour. Insulation losses in freezer = 14,850 Btu per hour.

291,700 Btu for product

22,000 Btu for molds

14,850 Btu for heat losses

328,550 Btu Total.

Tons refrigeration for each machine is equal to 27.4 tons. Total for both machines 54.8 tons. This load is steady all the time, no peak, and requires a great deal smaller refrigerating machine than the sharp-freezer illustrated for the same duty.

The ratio of these two values is 54.8 to 125 or 1 to 2.3. See the diagram showing the comparison of the sharp freezer refrigerating load against that



required by the quick-freezing machine.

Let us suppose that the same machines would be used for freezing fish fillets in block form  $2\frac{1}{2}$  in thickness. The freezing time would be then equal to 50 minutes. But we will assume one hour freezing to be safe for time lost in lagging in mold, etc.

#### Freezing Fish Fillets.

How many pounds of fish fillets, thus put up, can be frozen in a machine of this size?

With one hour freezing time, there would be 416 molds pass through the freezer. Each mold contains 20 lbs. of fish fillets. The capacity of each machine would then be  $20 \times 416 = 8,320$  lbs. per hour;  $8,320 \text{ lbs.} \times 24 = 200,000$  lbs. per day. And for the two machines the total capacity would be 200 tons per day.  $200 \times 300 = 60,000$  tons per season or equal to 120,000,000 lbs. per season.

The required refrigerating capacity would be about 87.5 tons per machine and 175 tons for both units under a steady load.

These machines can freeze steaks and chops and individual fillets, but would not be very well proportioned for such duty.

With a freezing time of 15 minutes for small steaks or fillets, the molds would go through the machine at a rate of  $4 \times 416 = 1,664$  molds per hour, or  $1664 \div 27 = 27$  molds per minute.

60

As at the most, 3 men could work in front of the machine, each handling 9 molds per minute, which would be a practical impossibility.

The capacity for such freezing time would be  $1,664 \times 8$  pounds or 13,300 pounds per hour.

$300 \times 24 \times 13,300 = 86,000,000$  lbs. per season for one machine or for two machines, 172,000,000 lbs. per season.

The refrigerating requirements amount to about 272 tons for both machines running under steady load.

Therefore, machines for short freezing times for freezing thin units are always of different proportion as far as the width and the length are concerned.

#### Freezing Egg Meats.

The above has only been illustrative, the object in mind being that of impressing the reader with the fact that the capacity of the machine increases enormously with the decrease in thickness of the products being frozen.

Let us assume that the two machines are to be used on egg meats, to be frozen in square slabs  $15" \times 15" \times 1"$  thick, weighing about 8 lbs. per slab. The freezing time is 30 minutes. There will pass 832 molds per hour through each machine, giving an output of  $8 \times 832 = 6,656$  lbs. per hour, or  $6656 \times 24 \text{ hours} = 160,000$  lbs. per day. If the season is 100 days, then one may freeze 16,000,000 lbs. of egg meats per season in one machine.

These slabs may be run through a wrapping machine and individually wrapped and put in highly-developed insulating cases, and kept in storage, protected against desiccations for a long time. Such packages will stand up under transit in a refrigerator car much better than the tin can used under present practice.

However, if one insists upon using the tin can, then a series of individually frozen circular slabs will have to be turned out. By dropping these in the tin can containing a small amount of egg-meat, the whole will fill the can solidly with a Quick-frozen product of 30 minutes freezing time against the usual 36 to 40 hour slow-frozen product in the usual 30-lb. tin can.

Now consider that the two machines will be used for freezing liquid or semi-liquids in metal cups by the double contact method. These cups are to be of such shape as nearly to fit the paper cups in which the product is to be placed after freezing. The cups are to each hold a pint of product, or about a pound.

The capacity of each machine is such that 3,200 cups are at one time in the effective length of the freezer. The conservative freezing time in the double contact type of freezer is 45 minutes for a pint. The capacity of one machine is therefore 4,260 cups per hour, or 102,500 cups per day. For both machines, the capacity is 205,000 pint cups per day.

#### Freezing Liquids in Cups.

If frozen direct in the paper cups the freezing time will be about 1 hour and 30 minutes, depending upon the products and the thickness of the paper cup. The capacity would then be considerably less, in fact, about equal to 102,500 cups for both machines.

In the first method the paper cups do not come in contact with the brine at all, as they are filled after the freezing is done.

In the freezing of berries, cherries, etc., now accomplished by the old sharp freezer methods in large containers (sometimes even in barrels, which take from four to five days to freeze), products have been proven to be salable to the various industrial and institutional consumers. Why then not immediately improve the quality of such products?

#### Freezing of Fruits and Ice Cream.

By the double-contact mold method a barrel can be filled with quick-frozen products of any time-limit specified.

Attempts to "quick-freeze" by means of an ice-cream freezer is a method which should be avoided. The ice crystals formed in the slushing process may be small in size, but one must consider that the moisture content frozen from the product is only about 25 per cent more or less, and that the ice crystals which were formed in the ice-cream freezer will, in the later freezing, most likely not greatly increase in number. Instead, the existing crystals will grow in size.

This is especially true when the freezing is completed in large containers placed in so-called hardening rooms. This damage is even noticeable in the center of small containers slowly hardened. The ice cream freezer is designed for an entirely different purpose than the quick-freezing of ice cream. They are designed to induce the desired amount of air in the ice-cream. Quick-frozen ice cream is far superior in quality to the ordinary run of ice cream.

The two freezers described could quickly harden the ice cream in special designed double contact aluminum molds and do so economically.

#### Equipment Needed.

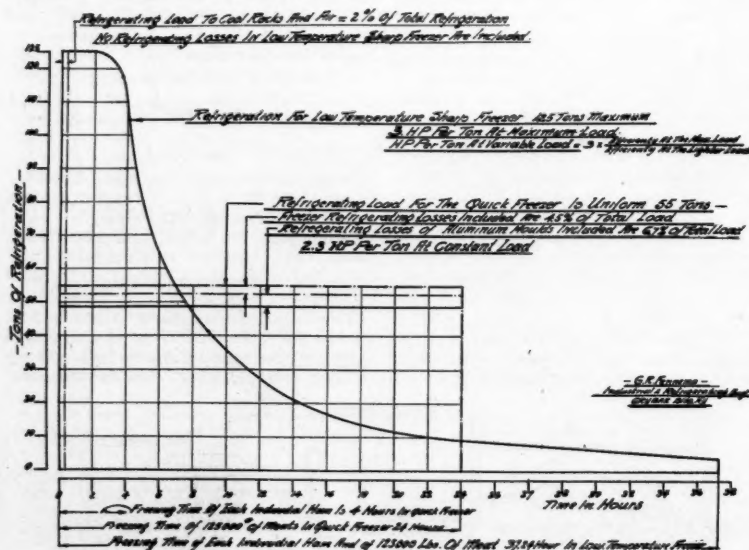
The cost of properly-designed double-contact freezing equipment is far less than the cost of sharp-freezers when everything is included.

Enumerating the various items we find that we need for the low temperature sharp-freezer previously analyzed the following items:

One booster compressor (steam or electrically driven) complete for obtaining the low temperature suction pressure of 20" vacuum (Mercury) against a head pressure of 15 lb. gage. Refrigerating capacity, 125 tons.

Compressor (steam or electrically driven) for high temperature with a suction pressure on the high pressure

(Continued on page 49.)



COMPARISON OF REFRIGERATION LOADS OF SHARP AND QUICK FREEZERS.

This graph shows that the advantage is on the side of the quick freezing machine. Although the total refrigerating effect is the same, the efficiency of the refrigerating machine operating on the quick freezer is far higher than the one operating under a variable load.



# For Purchasing Departments

## NON-CONDENSABLE GAS SEPARATOR.

A double pipe, non-condensable gas separator so constructed that it can be used either in the vertical or horizontal position is a new product of J. H. Voss, Inc., New York City. It is installed as a part of the main suction line, and has a foul gas connection to the equalizing line on the condenser or to the top of the liquid ammonia re-

## COLORS CELLULOSE CASINGS.

What is claimed to be another step forward in the standardization of various kinds of sausage products and simplification of their manufacture has been made by The Visking Co., Chicago, Ill., in the development of colored cellulose casings. Two colors have been announced—a transparent red for all types of smoked and cooked sausages

new casings have the approval of the U. S. Bureau of Animal Industry.

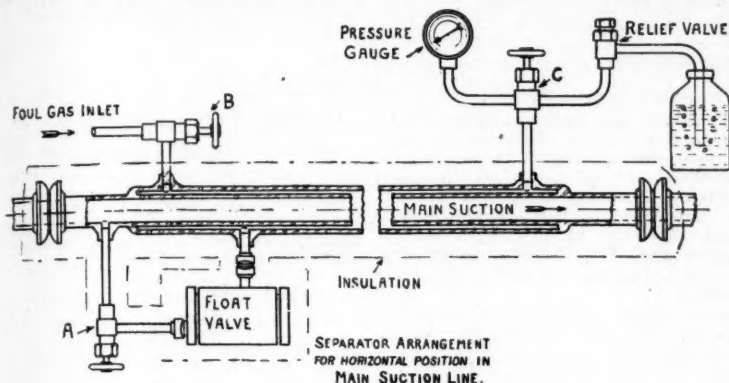
The company also has announced another reduction in the prices for cellulose casings, effective November 1, 1931. This is the seventh price reduction made since these casings were first placed on the market. They are now priced at about one-half what they were when first offered to the meat industry.

## NEW USES FOR PROMAL IRON.

Promal, a specially processed malleable iron, originally developed by the Link Belt Co. for the manufacture of chain products, is finding a large field of usefulness outside of the smaller sphere for which it was originally designed, it has been announced. Great strength and resistance to wear, ductility and a low production cost are the outstanding characteristics of the product which have created a wide demand for it among manufacturers of standard equipment.

Among the features claimed for the metal are that it can be heated repeatedly to 1,000 degs. Fahr. and cooled without affecting its physical properties; it has a uniform structure throughout its cross section and its resistance to wear and abrasion continue after the surface has worn off, and its yield point is exceptionally high. Copper bearing Promal is being supplied where high corrosion resistance properties are desired.

Chains of Promal metal have been finding an increasing use in the meat industry since they were first announced, particularly for driving various kinds of equipment.



## PURGES SYSTEM WITHOUT LOSS OF AMMONIA.

The device is installed as a part of the main suction line and has a foul gas connection to the equalizing line on the condenser or to the top of the liquid ammonia receiver or both. This allows the foul gasses to be drawn from the system into the purger and discharged to the atmosphere without loss of ammonia.

ceiver or both. This allows the foul gas to be drawn from the system into the purger and discharged to the atmosphere without loss of ammonia.

The operation of the separator is described by the manufacturer as follows: "The separator uses the principle of sub-cooling the liquid ammonia in such a manner that the mixture of pure ammonia gas and non-condensable gasses is divided. This division takes place in the foul gas jacket of the double pipe separator by liquifying the pure ammonia at a pressure slightly below the condenser pressure and at the intensely cold temperature of the suction gas going to the compressor through the inner pipe.

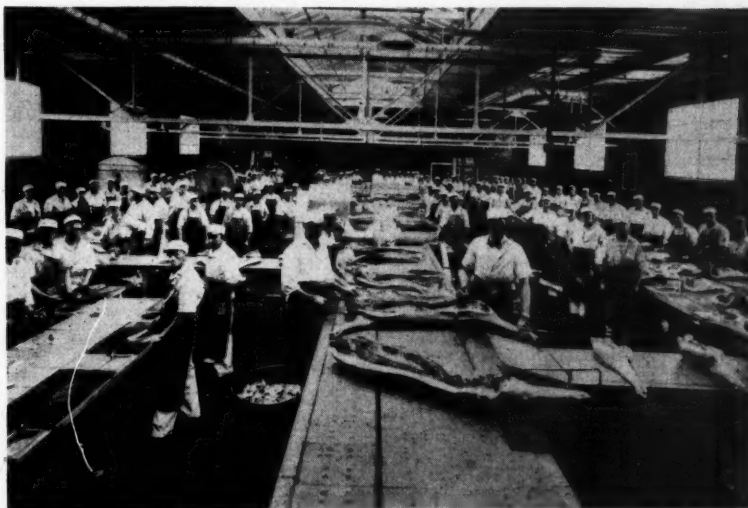
"The gas mixture in the jacket space contains a large percentage of foul gasses. The separation of the gas mixture becomes complete when enough foul gasses have accumulated to raise the pressure in the jacket sufficiently high to open the automatic relief valve which lets the foul gasses escape into the atmosphere.

and an opaque yellow for liver sausage and braunschweiger.

The use of colored casings, it is said, assures the packer and sausage maker of a uniform and permanent surface color for his products at all times. The color is applied only to the surface of the casing and does not fade when the sausages are exposed to the light. The

## PRESSED STEEL TANK SALES.

Pressed Steel Tank Co., Milwaukee, Wis., manufacturers of Hackney steel barrels, drums, tanks and cylinders, announces the appointment of K. W. Cole as Chicago manager. The Chicago office is located at 208 South La Salle st. Mr. Cole is well-known to many business men, as a result of his long connection with American La France and Foamite Childs Corporation. He studied engineering at Cornell.

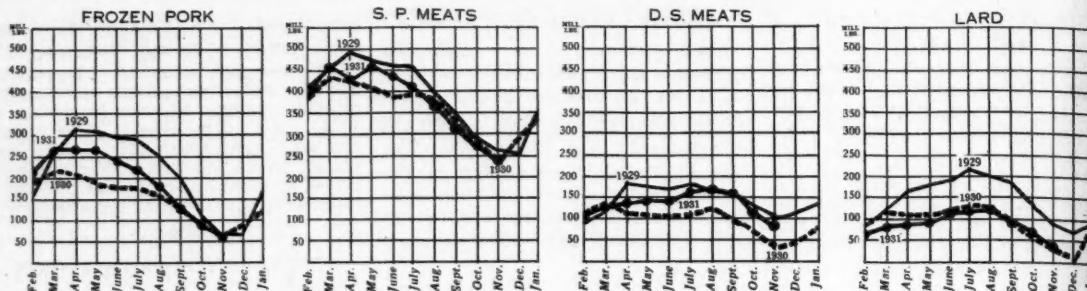


## KEEPING MAINTENANCE COSTS LOW.

Conveyor table in the pork cutting room of the John Morrell & Co. plant, Sioux Falls, S. D., driven by a Promal chain. This is a specially processed malleable iron that is finding increasing use in the meat industry.

## STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1929 BY THE NATIONAL PROVISIONER INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of accumulations of storage stocks of pork and lard during the first eleven months of 1931 compared with those of 1930 and 1929.

Stocks of meats and lard on hand on November 1, 1931, the opening of the 1932 packer fiscal year, were well under those of a month ago, and in the case of frozen pork, pickled meats and miscellaneous meats, are under those of a year ago. Lard stocks are slightly higher than last year as are D. S. meat stocks.

Stocks of all kinds are well below the five-year average on November 1. Stocks of sausage materials such as frozen beef are less than half those of a year and a month ago as well as of the five-year average. There has been a broad trade in all meats through distributive channels and both large and small packers have developed an extensive business with large buyers in the chain and voluntary chain field.

**Frozen Pork.**—Stocks of frozen pork declined during the month some 11,000,000 lbs. below those of a year ago, 28,000,000 lbs. below a month ago and on the first of the month were 13,000,000 lbs. under the five-year average on November 1. Although some five and one-half million pounds more pork went into the freezer during the month, the heavy withdrawal of loins and cuts for cure brought about a sharp decline. The demand was especially strong for the heavier weight cuts in view of the shortage of the weightier hogs throughout the month.

**S. P. Meats.**—Although the decline in stocks of pickled meats which has been under way for many months continued, this decline is largely seasonal. A year ago stocks of pickled meats were only slightly higher than current holdings which are well under the five-year average, declining nearly 32,000,000 lbs. during the month. Activity in pickled meats in the open market was limited other than a little emergency buying, but there was a heavy movement through regular distributive channels. The accumulation of the heavier averages of pickled meats was small during the month, the burden at all times being on the lighter averages.

**D. S. Meats.**—Stocks of dry salt meats showed a sharp decline during October. While they are higher than those of a year ago they are well un-

der the five-year average. The principal item of present stocks is dry salt bellies resulting from a large production of heavy cuts during the summer months. However, there has been a fair movement to the southern trade which while not up to normal during October was offset in large measure by the very limited production in that month.

**Lard.**—Stocks of lard experienced a seasonal decline, are slightly above those of a year ago and only about half of the five-year average on November 1. There was good domestic buying and fairly heavy consignments abroad. Loose lard moved at a good price considering the price of hogs and the net results on pure refined lard. This situation proved beneficial to smaller packers in practically all sections of the country.

## STOCKS IN COLD STORAGE.

The figures for storage stocks on which the chart on this page is based are as follows:

	1929.	1930.	1931.
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	151,811	375,217	143,011
Feb.	245,798	424,921	167,561
Mar.	291,050	473,916	179,776
Apr.	289,754	453,612	176,595
May	285,110	452,808	185,580
June	256,291	443,044	171,450
July	247,815	430,317	163,805
Aug.	229,930	412,571	172,294
Sept.	176,131	382,750	160,519
Oct.	119,204	342,038	139,226
Nov.	75,910	304,400	111,062
Dec.	84,067	316,280	88,782
	1929.	1930.	1931.
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	145,078	398,126	167,782
Feb.	178,798	392,915	116,568
Mar.	217,942	443,882	123,740
Apr.	206,417	430,926	115,053
May	189,692	411,705	110,303
June	176,851	392,403	106,913
July	174,347	395,606	108,220
Aug.	167,842	379,732	114,477
Sept.	124,648	329,074	97,237
Oct.	92,306	283,979	71,143
Nov.	64,127	246,485	43,194
Dec.	77,158	285,824	48,573
	1931.	1930.	1929.
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	122,904	328,010	70,188
Feb.	215,599	397,942	107,817
Mar.	271,088	453,042	129,278
Apr.	206,599	432,050	141,244
May	205,876	433,500	148,179
June	215,706	408,898	158,476
July	181,214	395,235	168,360
Aug.	129,571	311,985	153,507
Sept.	81,559	277,148	116,180
Oct.	53,510	246,940	79,496

## PORK AND LARD PRICES.

Average wholesale prices fresh and cured pork products, lard and compound at New York and Chicago for October, 1931, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	New York— Oct., 1931.	Oct., 1930.	Chicago— Oct., 1931.	Oct., 1930.
<b>FRESH PORK CUTS.</b>				
Hams, Regular, No. 1.				
10-14 lb. av.	\$ 9.81	\$20.18	\$13.34	\$21.90
<b>LOINS.</b>				
8-10 lb. av.	14.94	23.48	16.49	25.81
10-12 lb. av.	14.81	22.96	16.00	24.56
12-15 lb. av.	13.88	21.44	15.05	22.86
16-22 lb. av.	12.05	17.88	13.26	19.84
Shoulders, N. Y. Style, Skinned, No. 1.				
8-12 lb. av.	8.98	15.23	11.61	16.68
<b>CURED PORK CUTS, LARD AND LARD SUBSTITUTES.</b>				
Hams, Smoked, Regular, No. 1.				
8-10 lb. av.	19.50	25.19	20.22	26.50
10-12 lb. av.	18.50	24.64	19.09	25.30
12-14 lb. av.	18.38	24.82	18.41	24.56
14-16 lb. av.	17.25	23.19	19.06	23.50
Hams, Smoked, Regular, No. 2.				
8-10 lb. av.	17.75	24.00	17.02	23.00
10-12 lb. av.	17.00	22.80	16.64	22.25
12-14 lb. av.	16.50	22.10	15.90	22.00
14-16 lb. av.	15.88	22.00	15.19	21.50
Hams, Smoked, Skinned, No. 1.				
16-18 lb. av.	17.88	25.85	18.51	26.75
18-20 lb. av.	17.25	25.45	17.56	25.75
Hams, Smoked, Skinned, No. 2.				
16-18 lb. av.	16.88	24.25	15.09	22.50
18-20 lb. av.	16.00	23.80	14.62	21.50
Bacon, Smoked, No. 1 (Dry Cure).				
6-8 lb. av.	21.62	33.60	23.02	33.75
8-10 lb. av.	20.88	32.40	22.21	33.75
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lb. av.	17.38	28.50	16.81	25.00
10-12 lb. av.	16.38	26.75	16.19	24.50
Pienics, Smoked, No. 1.				
4-8 lb. av.	13.56	16.30	12.05	17.00
Fat Backs, D. S. Cured, No. 1.				
12-14 lb. av.	8.75	13.25	8.00	12.50
Lard, Ref. Hardwood Tubes.				
	8.58	13.94	9.08	13.75
Lard Substitute, Hardwood Tube.				
	8.38	11.44	9.32	12.10
Lard, Ref., No. 1 Cartons.				
	9.45	14.88	10.75	15.00

## NEW ZEALAND PORK EXPORTS.

Exports of frozen pork carcasses from New Zealand during August, 1931, totaled 6,531. During the period October 1, 1930, to August 31, 1931, 121,466 frozen pork carcasses were exported, compared with 125,375 in the corresponding 1929-30 period, according to a U. S. Department of Commerce report.



# Provision and Lard Markets

## WEEKLY REVIEW

**Market Active—Prices Higher—Cash Trade Good—Outward Movement Liberal—Hogs Steadier—Western Run Liberal—Outside Developments a Factor.**

Markets for hog products the past week were on the upgrade, inspired somewhat by speculative absorption and short covering in lard brought about by the material betterment in commodities in general. The markets were led by the strength in grains. The upturn in hog products was partly the result of a continued good cash trade, as well as the moderate available supplies of lard at the leading centers.

A more liberal outward movement of lard and a steadier market for hogs had some influence, but the bulges ran into hedging sales which subsequently, with realizing and a reactionary trend in the outside markets, resulted in a moderate setback from the week's best levels. The deferred lard positions, however, reached a new high level for the season.

The average hog price at Chicago at one time was down to 4.65c, the lowest for the period since 1903. The price recovered later to 4.90c, compared with 4.85c the previous week, and 9.10c the same week a year ago. Receipts of hogs at the seven leading markets during the week were about 453,000 head, compared with 501,000 head the previous week and 452,000 the same time a year ago. The average weight of hogs received at Chicago last week was 219 lbs., against 222 lbs. the previous week, 226 lbs. a year ago and 236 lbs. two years ago. The lighter weights came in for more or less attention, particularly as far as lard was concerned.

### Lard Exports Up.

The past week also witnessed the widest trading range in slaughter steers in the history of the Chicago market, due to extremely mixed quality. Strictly good and choice offerings advanced steadily throughout the week to a top of \$12.00 per hundred pounds or gains of 25¢@50¢. Several loads sold at \$11.50@11.90, with practically all high quality strictly grain fed stock, selling at \$11.25 upwards. Pronounced upturns in quality cattle served to widen the spread on lower grades, the bulk scraping bottom at \$4.00 and scaling upwards to \$10.50 for best short fed steers with weight.

Exports of lard for the week ended October 31 were placed officially at 10,087,000 lbs., compared with 8,599,000 lbs. the same time last year. Exports from January 1 to October 31, 1931, have been some 471,219,000 lbs., against 554,820,000 lbs. the same time last year. Exports of hams and shoulders, including Wiltshires, for the week were 420,

000 lbs., against 767,000 lbs. last year; bacon, including Cumberlands, 1,010,000 lbs., against 1,036,000 lbs.; pickled pork, 38,000 lbs., against 221,000 lbs.

The huge cotton crop estimate attracted further attention in lard circles, as it pointed rather conclusively to burdensome supplies of cottonseed oil, during the season. The Government corn crop estimate also came in for notice. The crop was placed at 2,674,000,000 bu., compared with an estimate of 2,703,000,000 bu. in October, and a final estimate last year of 2,094,000,000 bu. Stocks of old corn on farms on November 1 were exceptionally liberal, amounting to 92,837,000 bu., compared with 72,383,000 bu. last year. Quality of the corn crop this year was placed at 85 per cent against 78.6 per cent last year, and a ten-year average of 79.6 per cent.

The situation in lard for the immediate future is somewhat similar to that in other commodities. The market shows more or less of a disposition to follow the general commodity trend regardless of conditions within the mar-

ket itself. However, unlike wheat, cotton, sugar, coffee, rubber, and cottonseed oil, there are no burdensome stocks of lard at the present time, so that statistically the position of lard is rather satisfactory. The price level generally considered is very reasonable, and the future, to a great extent, dependent on the attitude of the hog raiser in marketing hogs.

**PORK**—Market in the East was steady and demand fairly good, although the weather was unseasonably mild. At New York, mess was quoted at \$21.50; family, \$24.25; fat backs, \$19.00@19.25.

**LARD**—Cash demand for lard was fairly good, and the market ruled rather firm. At New York, prime western was quoted at 7.45¢@7.55¢; middle western, 7.30¢@7.40¢; New York City tierces, 7¢@7½¢; tubs, 7½¢; refined continent, 7½¢; South American, 8¢; Brazil kegs, 8½¢; compound, car lots, 7¢@8¢; smaller lots, 8¢@8½¢.

At Chicago demand for lard was good. Regular lard in round lots was quoted at November price; loose lard,

## Cut-Out Losses On Hogs Increase

Hog prices were higher during the week just ended although receipts at Chicago and the other principal markets were considerably larger, being 20 per cent more at Chicago and 16 per cent more at the twelve markets. Compared with a year ago Chicago receipts were about the same but at the principal markets they were five per cent less.

The bulk of the hogs received averaged under 230 lbs., weighty butchers being particularly scarce. Higher prices were paid for the latter grades but their cut-out value was not so satisfactory as that of a week ago. The bulk of the hogs were reasonably well finished.

The week's top at Chicago was \$5.15 with most of the good to choice hogs moving between \$4.90 and \$5.10.

There was some improvement in

fresh pork prices toward the close of the week overcoming the weakness evident in the early days. The market on cured meats and lard moved at about the same levels.

The cut-out value of all weights of hogs was not so good this week as last as live prices moved up and product prices did not show sufficient advance to absorb this increase.

In the following test on four average weights based on live cost and product prices at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, the lighter averages showed considerably better cutting values than the heavier weights. A slight improvement is shown in the yield of all averages, which balances in part the weaker cutting values.

In working out the test, representative costs and credits are used as applying to Chicago conditions. Each packer should substitute his local figures in working out his cutting values.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.18	\$1.08	\$1.08	\$1.00
Picnics	.35	.34	.34	.31
Boston butts	.38	.38	.38	.38
Pork loins	1.14	1.06	.96	.90
Bellies, light	.87	.84	.45	.19
Bellies, heavy	..	..	.29	.55
Fat backs	..	.08	.26	.35
Plates and jowls	.06	.09	.11	.14
Raw leaf	.12	.13	.13	.13
P. S. lard, rend. wt.	.82	.90	.82	.76
Spare ribs	.10	.09	.09	.09
Regular trimmings	.09	.09	.09	.09
Rough feet	.03	.03	.03	.03
Tails	.01	.01	.01	.01
Neckbones	.02	.03	.02	.02
Total cutting value (per 100 lbs. live weight)	\$5.19	\$5.15	\$5.08	\$4.94
Total cutting yield	66.00%	68.00%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these the cost of well-finished live hogs of the weights shown, plus all expenses, the following results are shown:				
Loss per cwt.	\$ .03	\$ .25	\$ .38	\$ .47
Loss per hog	.05	.50	.90	1.35



65c under November; leaf lard, 77½c under November.

**BEEF**—Market at New York was firm, and demand was fair. Cattle market was stronger. Mess was purely nominal; packet, nominal; family, \$15.50 to \$17.00; extra India mess, nominal; No. 1 canned corned beef, \$2.25; No. 2, \$4.75; 6 lbs. South America, \$16.00; pickled beef tongues \$60.00@65.00 per barrel.

See page 40 for later markets.

#### SEPTEMBER MEAT EXPORTS.

Germany was the best customer of the United States for lard during September, 1931, with the United Kingdom second, Cuba third and Mexico fourth. The United Kingdom took the largest part of the exports of hams, shoulders and bacon.

The following are the principal exports during September, with countries of destination, as reported by the U. S. Department of Commerce:

	Pickled Hams and beef, shoulders, Bacon.			Lard.
	Lbs.	Lbs.	Lbs.	Lbs.
United King..	14,284	4,071,536	975,518	11,543,736
Canada .....	105,126	21,204	150,979	483,236
Panama .....	15,530	76,630	8,450	185,261
Newf. and Labrador ..	1,207,993	48,238	31,114	
Cuba .....		516,157	421,566	3,481,550
Germany .....	650	611,976	14,518,156	
Netherlands ..		189,459	1,723,890	
Costa Rica ..	2,700	1,632	334	173,885
Honduras .....	325	12,166	3,419	154,697
Mexico .....		13,173	8,913	2,053,851
Colombia .....	290	1,446	52	996,663
Ecuador .....		984		72,470

Fresh beef and veal exports for the month amounted to 152,273 lbs., valued at \$27,626; pickled beef totaled 1,834,867 lbs., valued at \$105,088.

Fresh and frozen pork carcasses exported totaled 8,951 lbs., valued at \$1,273; loins and other fresh pork, 525,693 lbs., valued at \$74,962; hams and shoulders, cured, 5,036,799 lbs., valued at \$771,229; bacon, 2,770,328 lbs., valued at \$286,538; Cumberland sides, 57,031 lbs., valued at \$7,957; pickled pork, 1,179,014 lbs., valued at \$103,168.

Lard exports totaled 37,790,196 lbs., valued at \$3,247,601; neutral lard, 383,614 lbs., valued at \$36,403.

Sausage exports amounted to 228,588 lbs., valued at \$54,758. This does not include canned sausage. Meat extract and bouillon cubes exported totaled 9,710 lbs., valued at \$21,845.

Mutton and lamb exports were 28,594 lbs., valued at \$5,607.

Shipments to Alaska totaled 302,046 lbs. of fresh beef and veal; 3,342 lbs. of pickled or cured beef; 41,803 lbs. of mutton and lamb; and 26,291 lbs. of sausage, not canned.

To Hawaii, 297,046 lbs. of fresh beef or veal; 5,786 lbs. of pickled or cured beef; 19,498 lbs. of fresh and frozen pork carcasses; 84,149 lbs. of loins and other fresh pork; 67 lbs. of Wiltshire sides; 181,837 lbs. of cured hams and shoulders; 50,605 lbs. of bacon; 15,022 lbs. of pickled pork; 47,317 lbs. of mutton and lamb; 70,633 lbs. of sausage, not canned; 12,312 lbs. of lard; 520 lbs. of neutral lard; 35 lbs. of meat extracts and bouillon cubes.

To Porto Rico, 9,828 lbs., fresh beef and veal; 1,389 lbs., pickled or cured beef; 609 lbs., fresh or frozen pork carcasses; 6,035 lbs., loins and other fresh pork; 650,723 lbs., cured hams and shoulders; 18,567 lbs., bacon; 1,065,592 lbs., pickled pork; 1,499 lbs., mutton and lamb; 104,793 lbs., sausage, not canned; 878,270 lbs., lard; 451 lbs., meat extracts and bouillon cubes.

### Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

THE NATIONAL PROVISIONER's revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

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Old Colony Bldg., Chicago.

Please send me ..... copies of the Short Form Hog Test for daily figuring.

Name .....

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Single copies, 2c; 25 or more, 1c each; quantities, at cost.

#### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended November 7, 1931:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	—Week ended—				Jan. 1,
	Nov. 7,	Nov. 8,	Nov. 31,	Nov. 7,	31 to
	1931.	1930.	1931.	1931.	1931.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	682	540	420	72,014	
To Belgium .....				867	
United Kingdom ..	506	411	262	59,769	
Other Europe .....	1	4		4	
Cuba .....	71	67	111	4,554	
Other countries .....	14	58	17	6,784	

BACON, INCLUDING CUMBERLANDS.

	Nov. 7,	Nov. 8,	Nov. 31,	Nov. 7,
	1931.	1930.	1931.	1931.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	583	767	1,010	36,093
To Germany .....	28		125	2,155
United Kingdom ..	392	579	431	18,086
Other Europe .....	94	108	124	4,431
Cuba .....	67	51	266	8,522
Other countries .....	2	34	64	2,869

PICKLED PORK.

	Nov. 7,	Nov. 8,	Nov. 31,	Nov. 7,
	1931.	1930.	1931.	1931.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	70	249	38	12,674
To United Kingdom ..	14	16	10	1,474
Other Europe .....		30		352
Canada .....	53	180	24	3,625
Other countries .....	3	14	4	7,233

LARD.

	Nov. 7,	Nov. 8,	Nov. 31,	Nov. 7,
	1931.	1930.	1931.	1931.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	8,101	9,119	10,087	479,320
To Germany .....	3,115	9	3,575	106,850
Netherlands .....	737	200	344	25,594
United Kingdom ..	3,224	7,835	3,943	215,892
Other Europe .....	110	328	743	22,006
Cuba .....	840	437	1,096	39,987
Other countries .....	85	241	386	71,088

TOTAL EXPORTS BY PORTS.

	Week ended November 7, 1931.			
	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total .....	682	583	70	8,101
Boston .....				2
Detroit .....	483	113		969
Port Huron .....	114			732
Key West .....	65	67		348
New Orleans .....	20	2		577
New York .....		401	14	4,147
Philadelphia .....				59
Baltimore .....				387

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.		Bacon, M lbs.
Exported to:	M lbs.	M lbs.	M lbs.
United Kingdom (total) .....	506	392	
Liverpool .....	268	90	
London .....	75	57	
Manchester .....	43	1	
Glasgow .....	84		
Other United Kingdom .....	126	235	

	Lard, M lbs.	
Exported to:	M lbs.	M lbs.
Germany (total) .....	3,115	
Hamburg .....	2,970	
Other Germany .....	136	

#### CASINGS IMPORTS AND EXPORTS.

September imports and exports of casings are reported to the U. S. Department of Commerce as follows:

	IMPORTS.		EXPORTS.	
	Sheep, lamb, and goat, Lbs.	Value.	Sheep, lamb, and goat, Lbs.	Value.
Austria .....	300	\$251		
Denmark .....			30,598	8,900
Germany .....			54,039	12,273
Netherlands .....			15,822	2,239
Rumania .....	600	1,002		
Sov. R. in Europe ..	47,657	90,872		
United Kingdom ..	42,330	27,751	35,830	6,599
Canada .....	87,823	58,585	140,332	18,325
British India .....	2,299	9,559		
Turkey .....	14,919	20,815	6,985	9,935
Argentina .....	30,346	25,631	246,126	38,023
Brazil .....			83,003	10,872
Chile .....	21,351	15,976	3,064	245
Uruguay .....	774	643	15,675	3,006
China .....	18,459	9,559		
Hong Kong .....			14,529	8,512
Iraq .....	15,745	16,142		
Persia .....	13,540	13,822		
Syria .....	11,356	19,532		
Australia .....	161,900	20,815	8,985	9,935
New Zealand .....	46,701	29,940		
Algeria and Tunis ..	937	1,285		
Morocco .....	8,544	10,289		

Total .....

	Hog Casings.		Beef Casings.	
	Lbs.	Value.	Lbs.	Value.
Belgium .....	6,025	\$3,729	27,635	\$5,271
Denmark .....			2,945	509
France .....	5,832	1,435	42,918	9,918
Germany .....	222,951	25,903	406,902	42,918
Italy .....	10,753	1,363	42,575	2,412
Netherlands .....	18,061	1,081	89,808	7,482
Norway .....			47,903	3,772
Poland & Danzig ..	305	125	19,435	2,498
Spain .....	83,353	13,534	160,036	8,026
Sweden .....			36,157	3,624
Switzerland .....			39,811	4,106
United Kingdom ..	362,641	96,225	12,038	4,190
Panama .....			8,448	1,306
Mexico .....	475	438		
Bermudas .....	1,012	770		
Cuba .....			2,846	292
Colombia .....	495	390		
Australia .....	29,612	10,356		
New Zealand .....	4,360	1,565		
Un. of So. Africa ..	964	150		

Total .....

Exports of "other casings" totaled 141,932 lbs., valued at \$25,725. The bulk of these went to the Netherlands, Germany, the United Kingdom and Canada. Hawaii took 300 lbs. of this class of casings.

#### MEAT AND LARD STOCKS.

Stocks of meats and lard on hand Nov. 1, 1931, in cold storage warehouses and meat plants in the United States are reported as follows by the U. S. Bureau of Agricultural Economics:

	Nov. 1, 1931, lbs.	Oct. 1, 1931, lbs.	5-Yr. av. Nov. 1, lbs.
Beef, frozen .....	20,873,000	20,861,000	41,107,000
In cure .....	8,504,000	9,037,000	10,568,000
Cured .....	5,114,000	5,273,000	7,839,000
Pork, frozen .....	53,310,000	51,559,000	66,421,000
D. S. in cure .....	36,926,000	50,816,000	45,501,000
D. S. cured .....	42,570,000	65,394,000	45,469,000
S. P. in cure .....	152,510,000	165,874,000	164,055,000
S. P. cured .....	94,130,000	111,274,000	106,398,000
Lamb and Mutton, frozen .....	1,958,000	1,908,000	3,882,000
Misc. meats .....	49,109,000	56,881,000	58,077,000
Lard .....	39,641,000	69,296,000	72,901,000
Products placed in cure during:			
Pork frozen .....	32,011,000	26,520,000	
D. S. pork placed in cure ..	41,171,000	46,745,000	
S. P. pork placed in cure ..	153,585,000	149,852,000	

#### DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended November 7, 1931, amounted to 7,921 metric tons compared with 7,973 metric tons last week and 6,902 metric tons during the corresponding week of last year.

#### LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1931, to Nov. 11, 1931, totaled 5,042,593 lbs.; tallow, none; greases, 920,800 lbs.; stearine, none.

# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—The position of the tallow market in the East was somewhat firmer again the past week, although the volume of business passing was noticeably quieter than the previous week. It was apparent that the liberal absorption of late had placed producers in a better position. As a result, there was a lack of selling pressure on the market. Some business in extra passed at New York at 3½c f.o.b., however, or at unchanged levels from late last week. The market generally called 3½c f.o.b., although some sellers were holding for ½c more, and reports circulated in the market that a small business has been accomplished at 3½c delivered.

The latter, apparently, was not sufficiently large to establish the market, but it served to indicate the better underlying tone. The larger buyers, having taken hold in a liberal way the previous week, were less in evidence this week. Outside commodities, after displaying considerable strength, developed a reactionary tendency and served to create an awaiting attitude in the tallow market.

At New York, special was quoted at 3½c; extra, 3½@3½c; edible, 4½c nominal.

At Chicago, business was on a moderate scale in tallow, but offerings generally were light. There was a fair inquiry in the market. At Chicago, edible was quoted at 4½c; fancy, 4c; prime packer, 4c; No. 1, at 3½c; No. 2, 2½c.

There was no London tallow auction this week. At Liverpool, Argentine good tallow, November-December shipment, was unchanged at 24s 6d. Australian good mixed at Liverpool was unchanged at 26s.

**STEARINE**—Following sales of stearine at New York late last week at 6½c for oleo, the market developed further strength, and while quieter, oleo was quoted at 6½@7c. At Chicago, the market ruled rather quiet and steady. Oleo was quoted at 6½c.

**OLEO OIL**—Demand was reported fair, and the market ruled firm at New York. Extra was quoted at 7½@7½c; medium, 6½@7c; lower grades, 6½c. At Chicago, the market was steady with a better trade. Extra was quoted at 7c.

See page 40 for later markets.

**LARD OIL**—A fair demand and a firm tone ruled the market, influenced

somewhat by firmness in raw materials. At New York, edible was quoted at 12c; extra winter, 8½c; extra, 8½c; extra No. 1, 8c; No. 1, 7½c; No. 2, 7½c.

**NEATSFOOT OIL**—Demand was reported fairly good, and the market at New York maintained a firm undertone. Pure oil was quoted at 10½c; extra, 8½c; No. 1, 8c; cold test, 14½c.

**GREASES**—There was a better trade and a firmer tone in the market for greases at New York. There was a fair turnover in yellow and house grease at 3c f.o.b., the market being influenced somewhat by firmness in tallow. There was no pressure of grease supplies on the market, and indications were that producers were in a fairly well sold-up position. The strength in outside commodities during the week helped the market to some extent, but consumers of greases did not readily follow the betterment in prices. However, sellers' ideas were firmly maintained.

At New York, superior house was quoted at 3½c; yellow and house, 3@3½c; A white, 3½@3½c; B white, 3½@3½c; choice white, 3½@4c.

At Chicago, the market for greases was rather quiet, with offerings generally light. There were fair inquiries from most consuming points. The tone of the market was very steady. Brown at Chicago was quoted at 2½c; yellow, 2½@2½c; B white, 3½@3½c; A white, 3½c; choice white, all hog, 3½c.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 11, 1931.

Cracklings have advanced in price, and heavy sales were made with spot stocks cleaned up. Considerable tonnage for future delivery has been sold.

Some unground tankage has been sold at quite low prices and stocks are heavy. On the other hand, ground tankage is pretty well sold up as far as local producers are concerned.

Ground dried blood remains unchanged, with sellers asking about \$1.75 per unit f.o.b. New York.

Foreign bonemeal 3 and 50 per cent is lower in price, and the same thing can be said of other bone products, such as precipitated bone phosphate.

### NETHERLANDS PORK EXPORTS.

Exports of pork products from the Netherlands during August, 1931, with comparisons, figured in metric tons:

	Aug., 1931.	Aug., 1930.
Fresh pork, incl. chilled.	2,390	2,036
Bacon	5,573	4,287
Other cured pork	1,563	647
Smoked or dried pork	176	113
Pure and steam lard	2,717	1,722

## By-Products Markets

Chicago, Nov. 11, 1931.

### Blood.

Blood market is considerably higher, sales having been made at \$2.25.

	Unit Ammonia.
Ground and unground	\$ @2.25

### Digester Feed Tankage Materials.

Market is showing more life and prices are improving.

	Unit Ammonia.
Unground, 11½ to 12% ammonia	\$ @2.25 & 10c
Unground, 6 to 8% ammonia	@2.00 & 10c
Liquid stick	@1.20c
Steam bone meal, special feeding, per ton	25.00

### Packinghouse Feeds.

Product movement seasonable and prices are steady.

	Per Ton.
Digester, tankage, meat meal	\$ @35.00
Meat and bone scraps, 50%	@35.00

### Fertilizer Materials.

Market is about steady. High grade ground is being offered at \$1.15 & 10c.

	Unit Ammonia.
High grd. ground 10@12% am.	@\$1.15 & 10c
Low grd., and ungr., 6-9% am.	@ 1.15 & 10c
Bone tankage, ungd., low gd., per ton	@13.00
Hoof meal	@ 1.25c

### Dry Rendered Tankage.

Crackling market continues to improve. Prices are higher.

Hard pressed and exp. unground, per unit protein	@ .50
Soft prod. pork, ac. grease & quality, ton	@35.00
Soft prod. beef, ac. grease & quality, ton	@25.00

### Bone Meals (Fertilizer Grades).

Market continues fairly active. Prices show no change.

Raw bone meal for feeding	\$20.00@25.00
Steam, ground, 3 & 50	@25.00
Steam, unground, 3 & 50	@13.00

### Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade	\$30.00@150.00
Mfg. shin bones	@35.00@110.00
Cattle hoofs	15.00@18.00
Junk bones	@15.00c

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Gelatine and Glue Stocks.

The market continued very quiet.

	Per Ton.
Kip stock	\$20.00@22.00
Hide trimmings (new style)	3.00@3.50
Sinews, pizzles	10.00@12.00
Pig skin scraps and trim, per lb.	@2½c
Horn piths	23.50@24.00
Cattle jaws, skulls and knuckles	23.00@24.00
Calf stock	35.00@40.00
Hide trimmings (old style)	10.00@12.00

### Animal Hair.

Animal hair market is showing more activity. Prices are steady with last week.

Summer coil and field dried	½ @ 1c
Processed, black winter, per lb.	@ 5c
Processed, grey, winter, per lb.	@ 3½c
Cattle switches, each	@ 1½c

\*According to count.

## GEO. H. JACKLE

Broker

Tankage, Blood, Bones,  
Cracklings, Bonemeal,  
Hoof and Horn Meal

Chrysler Bldg.,  
405 Lexington Ave.  
New York City

## THE KENTUCKY CHEMICAL MFG. CO.

COVINGTON, KY., Opposite Cincinnati, Ohio

Buyers of Dry Rendered Tankage

(Cracklings)

PORK or BEEF, SOFT or HARD PRESSED



## Production, Movement and Stocks of Fats and Oils

The U. S. Department of Commerce announces that according to census returns the factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended September 30, 1931, was as follows: Vegetable oils, 440,864,880 pounds; fish oils, 29,847,113 pounds; animal fats, 491,837,395 pounds; and greases, 90,055,631 pounds; a total of 1,052,605,019 pounds. Of the several kinds of fats and oils covered by this inquiry, the largest production, 341,821,438 pounds, appears for lard. Next in order is cottonseed oil with 160,983,737 pounds; tallow with 149,227,001 pounds; linseed oil with 141,204,905 pounds; coconut oil with 61,387,627 pounds; corn oil with 25,291,850 pounds; and sesame oil with 23,839,876 pounds.

Production of refined oils during the period was as follows: Cottonseed, 91,966,959 pounds; cocoanut, 68,682,102 pounds; peanut, 2,096,240 pounds; corn, 21,807,440 pounds; soya-bean, 8,667,208 pounds; and palm-kernel, 6,170,308 pounds. The quantity of crude oil used in the production of each of these refined oils is included in the figure of crude consumed.

Data for the factory production, factory consumption, imports, exports and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statement:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

### IMPORTS OF FOREIGN FATS AND OILS. QUARTER ENDED SEPTEMBER 30, 1931.

	Lbs.
Animal oils and fats, edible.....	815,080
Whale oil .....	272,152
Cod oil .....	2,704,342
Cod-liver oil .....	3,417,405
Other fish oils .....	9,431,655
Tallow .....	290,550
Oleic acid or red oil.....	1,252,013
Stearic acid .....	237,305
Grease and oils, n.e.s. (Value).....	\$23,312
Olive oil, edible .....	20,338,214
Peanut oil .....	6,217,426
Sunflower seed oil .....	1,719,451
Palm oil .....	62,568,038
Other edible vegetable oils.....	4,952,738
Tung oil .....	24,479,881
Cocoanut oil .....	82,527,339
Sulphur oil or olive foots.....	12,204,317
Other olive oil, inedible.....	3,075,755
Palm-kernel oil .....	3,963,992
Sesame oil .....	344
Cornuba wax .....	649,534
Other vegetable wax .....	793,814
Hape (colza) oil .....	1,552,792
Linseed oil .....	812,493
Soya-bean oil .....	1,449,055
Perilla oil .....	4,392,010
Other expressed oils .....	443,518
Glycerin crude .....	2,295,955
Glycerin, refined .....	206,262

### EXPORTS OF FOREIGN FATS AND OILS. QUARTER ENDED SEPTEMBER 30, 1931.

	Lbs.
Animal fats and oils, edible.....	82,632
Fish oils .....	1,800
Other animal oils and fats, inedible.....	56,075
Olive oil, edible.....	812,493
Cocoanut oil .....	493,524
Palm and palm-kernel oil .....	608,409
Peanut oil .....	490,738
Soya-bean oil .....	61,900
Other expressed oils and fats.....	223,516
Vegetable wax .....	85,535

### EXPORTS OF DOMESTIC FATS AND OILS. QUARTER ENDED SEPTEMBER 30, 1931.

	Lbs.
Oleo oil .....	10,234,374
Oleo stock .....	2,432,856
Tallow .....	317,573
Lard .....	106,124,248
Lard, neutral .....	2,024,933
Lard compounds, containing animal fats .....	340,540
Oleo stearin .....	1,619,313
Neatfoot oil .....	228,777
Other animal oils, inedible.....	179,942
Fish oils .....	394,360
Grease stearin .....	609,614
Oleic acid, or red oil.....	434,003
Stearic acid .....	94,184
Other animal greases and fats.....	18,838,301
Cottonseed oil, crude .....	247,340
Cottonseed oil, refined .....	1,851,555
Cocoanut oil, crude .....	4,384,075
Cocoanut oil, refined.....	655,583
Corn oil .....	128,350
Soya-bean oil .....	1,925,954
Vegetable oil lard compounds.....	1,057,376
Other edible vegetable oils and fats.....	914,580
Linseed oil .....	259,985
Other expressed oils and fats, inedible.....	162,451
Vegetable soap stock .....	5,467,783
Glycerin .....	100,523

### RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	—Tons of 2,000 lbs.—
	Consumed
	June 30 to
	Sept. 30.
Cottonseed .....	531,896
Peanut, hulled .....	1,944
Peanuts, in the hull.....	32
Copra .....	40,024
Cocoanuts and skins.....	468
Corn germ .....	50,845
Flaxseed .....	215,083
Castor beans .....	33,313
Mustard seed .....	208
Soya-beans .....	29,216
Sesame .....	25,090
Other kinds .....	7,285

### VEGETABLE OILS.

	Factory production for the quarter ended Sept. 30, '31.	Factory and warehouse stocks, Sept. 30, '31.
	Lbs.	Lbs.
Cottonseed, crude .....	160,983,737	69,744,520
Cottonseed, refined .....	91,966,959	173,944,857
Peanut, virgin and crude..	1,134,243	9,991,349
Peanut, refined .....	2,096,240	3,166,493
Cocoanut, or copra, crude.	61,387,627	201,036,367
Cocoanut, or copra, refined	68,682,102	17,515,783
Corn, crude .....	25,291,850	10,639,449
Corn, refined .....	21,807,440	8,709,182
Soya-bean, crude .....	8,390,902	11,375,056
Soya-bean, refined .....	8,667,208	4,340,205
Olive, inedible .....	2,839,965	1,576,479
Sulphur oil or olive foots.....	12,638,344	12,638,344
Palm-kernel, crude .....	6,493,447	10,862,254
Palm-kernel, refined .....	6,170,308	2,013,795
Rapeseed .....	.....	4,204,232
Linseed .....	141,204,905	107,507,923
Chinese wood or tung .....	.....	38,293,934
Chinese vegetable tallow.....	.....	1,242,951
Castor .....	12,084,806	9,534,297
Palm .....	.....	75,082,768
Sesame .....	23,839,876	14,185,287
Sunflower seed .....	.....	2,704,131
All other .....	83,487	7,882,639

## Vegetable Oils

Methods of handling and processes of manufacture are described by an authority in a series of articles reprinted from the pages of THE NATIONAL PROVISIONER.

The list covers Cottonseed Oil (Filtration and Purification, Neutralizing or Refining, Agitation, Clarifying, Bleaching, Grading, Deodorizing), Vegetable Shortening and Compound (Deodorizing, Crystallizing, Packaging), Winter Oil (Graining, Pressing), Hydrogenating Cottonseed Oil, Refining Other Edible Vegetable Oils (Corn Oil, Peanut Oil, Cocoanut Oil), Manufacture of Margarine.

Copies of this series of articles may be obtained at 25c each upon application to Book Department, The National Provisioner, 407 So. Dearborn st., Chicago.

### ANIMAL FATS.

Lard, neutral .....	3,173,495	1,082,213
Lard, other edible .....	338,647,943	56,420,637
Tallow, edible .....	1,156,055	3,773,344
Tallow, inedible .....	128,070,946	108,504,328
Neatfoot oil .....	788,956	1,268,881

### GREASES.

White .....	14,028,547	7,692,910
Yellow .....	18,683,243	12,062,943
Brown .....	14,283,514	16,849,090
Bone .....	8,845,865	5,892,440
Tankage .....	11,393,538	6,860,641
Garbage or house .....	10,673,411	17,596,408
Wool .....	2,884,833	5,941,594
Recovered .....	645,579	5,124,662
All other .....	2,647,081	3,132,662

### OTHER PRODUCTS.

Lard compounds and other lard substitutes .....	276,712,700	21,717,626
Hydrogenated oils .....	140,021,076	20,587,607
Stearin, vegetable .....	2,635,883	1,671,633
Stearin, animal, edible.....	9,486,944	2,449,469
Stearin, animal, inedible.....	2,235,314	9,435,138
Oleo oil .....	23,325,885	7,003,507
Lard oil .....	5,489,684	4,339,171
Tallow oil .....	2,094,123	1,808,643
Fatty acids .....	32,530,992	8,628,472
Fatty acids, distilled .....	15,555,485	3,265,433
Red oil .....	9,582,970	9,248,329
Stearic acid .....	6,047,948	4,600,138
Glycerin, crude 80% basis.....	35,085,281	16,060,000
Glycerin, dynamite .....	9,912,806	10,948,773
Glycerin, chemically pure.....	16,729,593	11,795,106
Cottonseed foots, 50% .....	15,833,502	67,290,709
Cottonseed foots, distilled .....	19,171,389	8,886,392
Other vegetable oil foots.....	13,338,030	4,065,460
distilled .....	1,016,009	1,375,002
Acidulated soap stock.....	7,937,202	12,948,736
Miscellaneous soap stock.....	377,027	649,734

## VEGETABLE OIL MARKETS.

**COCOANUT OIL**—Demand was rather moderate during the week but the market was rather firm. Tanks at New York, nearby and shipment, were quoted at 3½c. At the Pacific Coast nearby tanks were quoted at 3¼@3½c; shipment tanks, 3½@3½c.

**CORN OIL**—Demand was fairly good, and prices were somewhat firmer. Sales at New York were made at 4¼c f.o.b. mills, followed by sales at 4½c f.o.b. The market later was quoted at the latter figure.

**SOYA BEAN OIL**—Demand appeared to be a little better, and the market was firmer. Producers lifted their ideas somewhat and quoted tanks at New York at 4¼@4½c. Tanks f.o.b. western mills were quoted at 3½c.

**PALM OIL**—Demand was rather moderate, but there was no pressure from first hands. Prices, as a result, were steadier, being influenced somewhat by the firm tone in tallow. At New York, spot Nigre was quoted at 3½c; shipment Nigre, 3½@3½c; spot Lagos, 4¼@4½c; shipment Lagos, 3.85c; 12½ per cent acid oil for shipment, 3.90c.

**PALM KERNEL OIL**—Demand was moderate, but cabled offerings were firm. Bulk oil at New York was quoted at 4.10@4.20c c.i.f.

**OLIVE OIL FOOTS**—Some improvement in demand was apparent, but the market, was barely steady. Spot foots at New York were quoted at 4½@5c; shipment, 4½@4½c.

**PEANUT OIL**—Demand was fair, but offerings were light. Tanks, f.o.b. mills were quoted at 4½c. The Government report placed the peanut crop at 1,001,000,000 lbs., compared with 727,000,000 lbs. last year.

**SESAME OIL**—Market nominal.

**RUBBERSEED OIL**—Market nominal.

**COTTONSEED OIL**—Demand for store oil was moderate with the market firm. Spot stocks are light. Southeast and Valley crude were quoted at 3¼@3½c; Texas, 3½c, nominal.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Market Active—Prices Firmer—Crude Steady—Cash Trade Fair—Large Crop Figures Discounted—Statistical Report Awaited—Lard Irregular—Weather Favorable—Ginnings Heavy.**

Cottonseed oil futures market on the New York Produce Exchange the past week continued to give a very good account of itself. The market advanced to new highs for the upward movement, and the May delivery to new highs for the season, showing a net advance of better than 1c lb. from the lows of the crop. Commission house buying, scattered covering and good professional absorption readily took care of hedging pressure and realizing, while strength in the outside commodities served to keep down bear pressure on oil.

While the news within the market itself was more or less two-sided, evidence of a fair cash trade, with steady crude markets in the South, counteracted favorable weather conditions and ideal climatic conditions for picking and ginning. The surprise of the week came immediately after the Government cotton crop estimate. Prices bulged to the best levels of the move in face of the second largest cotton crop forecast on record. There was no pressure on the market following issuance of the figures, which induced local bulls to take hold and bid the market upwards, running prices into stop loss orders.

Increased offerings were met on the upturn, as was selling, apparently for packers and refiners. The latter, presumably were hedges. Under pressure from houses with southern and western connections, followed by speculative liquidation and some dumping of holdings by ring traders who had been operating on the bull side, the market eased about 20 points from the week's highs.

### Seed Movement Growing.

Development of a reactionary trend in the outside markets had considerable influence, as the ring crowd were more or less inclined to follow the outside developments. Hedging pressure, however, dried up on the setback, and under a scattered demand the market was again displaying stubbornness to selling pressure. During the week, there continued a noticeable tendency to raise

October consumption estimates of oil. For a time the trade had looked for a disappearance of 300,000 bbls., but estimates were increased to from 350,000 to 400,000 bbls., compared with 380,000 bbls. a year ago. In view of the latter situation, the statistical report was anxiously awaited.

Seed arrivals at the mills during October are expected to prove large, which may have the influence of offsetting the anticipated liberal consumption during the month. Nevertheless, the seed market was active and strong during the week, prices advancing \$1.50 @2.00 per ton at Memphis. Reports indicated that a large percentage of the seed crop had either moved to storage or to the mills.

The cottonseed oil trade is confronted with a situation of how much oil will be produced from a crop estimated at 16,903,000 bales, compared with 13,932,-

000 bales the same time last year. There are some in the trade who believe that the present crop will produce 5,000,000 bbls. of oil, which, with the carryover of around 700,000 bbls., indicates supplies of 5,700,000 bbls. The heaviest season's consumption on record was around 3,600,000 bbls.

### Increased Consumption Possible.

Possibilities of the present season's consumption reaching the level of the record consumption are considered by but few, and it is held that the market is faced with a possible carryover at the end of the season of around 2,000,000 bbls. There is little question but that the statistical position in oil is not inviting to speculative operations on the constructive side. But at the same time, oil, like any other commodity, has an intrinsic value. On a big crop it might easily be depressed too low.

Whether or not cotton oil at the season's lows was underpriced, even in view of the huge crop outturn, remains to be seen. There are those in the trade who are convinced that at the present levels, or on declines from this point, the big factors in the trade will be inclined to absorb the crop as it moves and carry it even into the new season, partly on the outlook for a curtailed new cotton crop acreage should present low prices for cotton continue.

Crude markets held rather steady. Some crude came out in the Southeast and Valley at 4c, with sellers steady at that level. Some business passed at 3½c in Texas, but subsequently Southeast and Valley were quoted at 3½@3¾c and Texas at 3¾c nominal.

Ginnings to November 1, were 12,129,546 bales, exceeding all private estimates and putting at rest the persistent reports of a slow moving crop, compared with ginnings to the same time last year of 10,863,896 bales.

### Market transactions at New York:

Friday, November 6, 1931.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot .....				485 a	.....
Nov. ....				450 a	.....
Dec. ....				495 a	512
Jan. ....				500 a	515
Mar. ....	6	515	500	515 a	.....
May ....	11	523	508	523 a	519

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 12, 1931.—Crude cotton oil is unchanged at 3½c lb. Bid for Valley and 3¾c lb. for Texas, with mills generally asking ½c lb. higher. Prime bleachable is steady at 4.85c lb. loose at New Orleans. Today's October consumption report was about as expected and is unlikely to affect prices seriously. Seed prices are advancing in most sections. If grains and silver work higher, cotton oil should follow, especially as present price is more than 50 per cent below the previous ten-year average.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 12, 1931.—Crude cottonseed oil, 3½@3¾c lb. bid; forty-one per cent protein cottonseed meal, \$17.75; loose cottonseed hulls, \$3.00.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 12, 1931.—Prime cottonseed oil, 3½@3¾c lb.; forty-three per cent meal, \$18.50; hulls, \$5.00; mill run linters, 1½@3c.

# Cotton Seed Oil Futures Market

**CONTRACT GRADES:** BLEACHABLE PRIME SUMMER YELLOW COTTONSEED OIL—PRIME SUMMER YELLOW COTTONSEED OIL

**UNIT OF CONTRACT:** 60,000 pounds loose oil in licensed bonded warehouse

**BONDED WAREHOUSES** located at favorable points:

ATLANTA, GA.  
BAYONNE, N. J.  
CINCINNATI, OHIO

DALLAS, TEXAS  
MACON, GA.  
NEW ORLEANS, LA.

PORT IVORY, S. I.  
SAVANNAH, GA.  
MEMPHIS, TENN.

# NEW YORK PRODUCE EXCHANGE

Sales, including switches, 17 contracts. Southeast crude, 3¼@4c.

Saturday, November 7, 1931.

Spot	485	a	....
Nov.	450	a	....
Dec.	495	a	512
Jan.	500	a	515
Mar.	3 515	515	512 a 515
May	1 520	520	518 a 524

Sales, including switches, 4 contracts. Southeast crude, 3¼@4c.

Monday, November 9, 1931.

Spot	485	a	....
Nov.	485	a	....
Dec.	1 520	520	506 a 530
Jan.	510	a	426
Mar.	17 530	525	524 a 527
May	48 538	509	530 a 534

Sales, including switches, 66 contracts. Southeast crude, 4c sales.

Tuesday, November 10, 1931.

Spot	480	a	....
Nov.	480	a	....
Dec.	492	a	512
Jan.	495	a	510
Mar.	4 511	507	511 a 507
May	9 527	514	514 a ....

Sales, including switches, 13 contracts. Southeast crude, 4c asked.

Wednesday, November 11, 1931.

Spot	460	a	....
Nov.	460	a	....
Dec.	491	a	510
Jan.	496	a	510
Mar.	505	a	510
May	19 517	511	513 a 516

Sales, including switches, 19 contracts. Southeast crude, 3¼@3½c.

Thursday, November 12, 1931.

Spot	450	a	....
Nov.	450	a	....
Dec.	489	a	494
Jan.	495	495	493 a 497
Mar.	501	a	503
May	516	510	510 a ....

Late markets on this page.

#### MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Nov. 10, 1931.

Cottonseed meal market opened strong, with a slight decline from yesterday. On the opening call November sold at \$18.50, and December and January at \$18.25. Over 1,000 tons changed hands on the opening. Immediately thereafter, when a sharp break came in the grain market, buyers backed away, and meal was not salable. The market continued to drag, and the decline finally reached a point where the market was 60¢ under yesterday's close.

Action of the cotton seed market was exactly the opposite of the meal market. Prices were strong and advancing. New high sales were recorded, March selling at \$17.50. February sold at \$16.75. Whereas trading was rather inactive, transactions were in reasonably good volume. The advance in seed may be attributed to the price being paid by mills in Mississippi, where an advertised price exists of \$15.00 per ton. In Tennessee and Arkansas seed has been bringing only \$12.00 per ton. Owners of seed are not willing to part with it at this discount and are demanding better price for cotton seed.

## The Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions.

Hog products were about steady the latter part of the week. There was some liquidation owing to easiness in grains. Cash is in moderate demand, but commission houses are on both sides. Hogs are fairly steady, and the western run is only fair.

#### Cottonseed Oil.

Cottonseed oil is quiet and about steady. October consumption was 374,000 barrels, against 382,000 barrels last year. This good consumption was offset by larger seed arrivals, easier outside markets and a visible supply totaling 1,683,000 barrels, against 1,650,000 barrels a year ago. Crude markets are barely steady. Southeast and Valley, 3¼@3½c lb.; Texas, nominal.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Nov., \$4.70 bid; Dec., \$4.80@5.00; Jan., \$4.85@4.95; Mar., \$4.98@5.00; May, \$5.04@5.05.

Quotations on prime summer yellow:

Nov., \$4.70 bid; Dec., \$4.70@5.00; Jan., \$4.75@5.00; Mar., \$4.85@4.98; May, \$4.90@5.05.

#### Tallow.

Tallow, extra, 3¼@3½c f.o.b.

#### Stearine.

Stearine, 6½c.

#### Friday's Lard Markets.

New York, Nov. 13, 1931. — Lard, prime western, \$7.40@7.50; middle western, \$7.25@7.35; city, 7c; refined continent, 7½c; South American, 8c; Brazil kegs, 8½c; compound, 7¼@8c.

### BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, November 13, 1931.—General provision market quiet and unchanged; demand for A. C. hams very poor; no demand for picnics; square shoulders inactive; poor demand for pure lard.

Friday's prices were as follows: Hams, American cut, 62s; hams, long cut, 82s; shoulders, square, none; picnics, none; short backs, 66s; bellies, clear, 46s; Canadian, none; Cumberlands, 50s; Wiltshires, none; spot lard, 50s 6d.

### EUROPEAN PROVISION CABLES.

Hamburg prices were decreasing for prime steam lard, fatbacks and refined lard, during the week ended November 7, 1931, according to cabled reports to the U. S. Department of Commerce. Practically no change in frozen pork livers and extra oleo oil. Prices as follows per 100 kilos: Refined lard, \$19.00; Prime steam lard, \$17.50; Fatbacks, 10/12, \$20.25; Fatbacks 12/14, \$20.75; Fatbacks 14/16, \$21.50.

Receipts of lard for the week were 3,133 metric tons, 108 metric tons of which came from Denmark.

Arrivals of hogs at 20 of Germany's most important markets were 99,000, at a top Berlin price of 10.82 cents a pound, compared with 87,000, at 14.06 cents a pound, for the same week of last year.

The Rotterdam market was steady. Market was firm for extra premier jus, and prime premier jus. Prices for extra neutral lard, \$22.63; prime oleo oil, \$16.80; Cumberland, \$19.60.

The market at Liverpool was rather quiet. Prices remain the same as last week.

The total of pigs bought in Ireland for bacon curing was 20,600 for the week, as compared with 31,900 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended November 4, 1931, was 129,500 as compared with 130,000 for the corresponding week of last year.

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 13, 1931, show exports from that country were as follows: To England, 62,926 quarters; to the Continent, 21,883 quarters.

Exports of the previous week were as follows: To England, 43,269 quarters; to the Continent, 2,182 quarters.

### AUSTRIAN LARD DUTY DOWN.

Austria has temporarily reduced the import duty on lard, effective October 24, 1931, from 30 to 10 gold crown per 100 kilos, according to reports to the U. S. Department of Commerce.

### HULL OIL MARKETS.

Hull, England, Nov. 11, 1931.—(By Cable)—Refined cottonseed oil, 24s 6d; Egyptian crude cottonseed oil, 22s.

### Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes 1/8c per pound on a car of product he has saved \$37.50.

If he makes 1/4c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

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# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Nov. 12, 1931.

**CATTLE**—Compared with one week ago: Fed steers and yearlings grading medium and better, 25@50c, mostly 50c lower, but largely 50c@\$1.00 under Monday's high time; common grades, about steady. Market was very uneven and expanded supply of shortfeds offerings deflated the market after Monday; undertone still strong for strictly choice steers scaling over 1,300 lbs., supply of such kinds negligible. Choice yearlings and light steers lost sharply, but typical supply \$7.50@10.75, steers under more pressure. Extreme top this week, \$12.15; best yearlings, \$12.10; numerous loads yearlings and light steers, \$11.50@12.00 early in week; strictly grainfed steers, \$11.25 upward; warmed up and shortfeds kinds, \$6.50@10.00; grassers, \$4.50@6.50; light heifer and mixed yearlings grading medium to good, 25@50c lower; other grades, steady; fat cows, 25c lower; low cutters and cutters, strong; bulls, strong. Vealers were at a new low, largely \$1.00@1.50 off, with strictly choice kinds \$7.00; bulk light vealers, \$5.00@6.00.

**HOGS**—Compared with one week ago: Market mostly 25@35c higher, lighter weights up most; pigs, steady; packing sows, 15@25c up. Improved shipper demand was a bullish factor; 38 per cent of supply direct to local packers. Week's top, \$5.15; closing top, \$5.10; late bulk 220 to 300 lbs., \$4.90@5.10; 340 to 360 lbs., \$4.85@4.90; 170 to 210 lbs., \$4.75@5.05; 140 to 160 lbs., \$4.60@4.90; pigs, \$4.00@4.50; packing sows, \$4.40@4.65.

**SHEEP**—Compared with a week ago: Most classes around steady; choice fat lambs, 10@15c and more higher in instances. Market showed

only minor price fluctuations this week, closing active. Today's bulks: Better grade native and fed western lambs, \$5.50@6.25; few, \$6.35 and \$6.50. Weights above 90 lbs. usually stopped at \$6.00; week's top, \$6.60; medium to good range lambs, \$4.75@5.50 to killers; native bucks, \$4.50@5.25; throwouts, \$4.00@4.50; fat ewes, \$1.75@2.50, few \$2.75.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 12, 1931.

**CATTLE**—There has been a scarcity of well finished steers and yearlings offered during the week, and the limited supply sold at unevenly higher prices, with extreme sales as much as 50c over last week. Shortfeds sold higher at the week's opening, but a dull trade since then has more than erased the early advance. Final prices are weak to 25c lower. Choice yearlings scored \$11.75 on three successive days, which is a new high level since last February. Other choice light steers and yearlings ranged from \$11.00@11.65, while most short feds cleared from \$5.25@8.00, with a few up to \$9.50. Fat she stock held steady, while cutters are strong to 25c higher. Bulls closed at strong to 25c higher rates, and vealers held steady, with the late top at \$7.00.

**HOGS**—Both shippers and packers have been fairly active buyers, and values are little changed as compared with last Thursday on offerings scaling from 200 lbs. up. Lighter weights have been in demand, and with supplies light prices are 10@20c higher. The week's top reached \$4.90 on Wednesday, but closed at \$4.85 on choice 210- to 260-lb. weights. Bulk of 170 lbs. up ranged from \$4.75@4.85, and 140- to 160-lb. weights went at \$4.50@4.70. Packing sows are 10@15c higher at \$4.00@4.50.

**SHEEP**—Some strength developed in the fat lamb trade on late days, and closing rates are mostly 25c higher for the week. Choice fed westerns brought \$5.90 at the finish to shippers, while most of the arrivals going for local slaughter cleared from \$5.65@5.75. Aged sheep ruled strong to 25c higher, with fat ewes selling at \$2.50, while others went from \$1.75@2.25.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 12, 1931.

**CATTLE**—Compared with a week ago: Good steers sold steady; medium natives and western steers, 25@50c lower; mixed yearlings, heifers, medium bulls, steady; all slaughter cows, 25c higher; vealers, 50c lower. Bulk of native steers, \$6.50@9.00; most fat kinds, \$8.00@9.50; top yearlings, \$10.00; best matured descriptions, \$9.25. Bulk of western steers scored \$4.75@6.00, with extreme prices \$4.25@6.25. Most fat mixed yearlings and heifers landed \$7.00@8.50; medium fleshed mixed and heifers, largely \$5.25@6.50; top mixed yearlings, \$10.00; best heifers, \$8.40. Cows went largely at \$3.00@4.00; top, \$4.50; low cutters, \$1.75@2.25. The session closed with top medium bulls \$3.25, and best vealers \$8.00.

**HOGS**—Hogs advanced 10@25c during the past week, while pigs and light lights ruled 35@50c higher. Top reached \$5.15 on Thursday; bulk of 110- to 350-lb. weights, \$4.95@5.10; sows, \$4.00@4.50.

**SHEEP**—Fat lambs ruled steady to 25c higher for week, while sheep sold very unevenly. Fat lambs topped at \$6.25, with the late bulk \$5.75@6.00; common throwouts, \$3.50; fat ewes, \$1.50@2.00, few up to \$2.50.

## SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 12, 1931.

**CATTLE**—Meager choice steer and yearling supplies met with a strong market, while freer movement of common and medium shortfeds again found buyers endeavoring to lower prices. Choice 1,153-lb. steers topped at \$11.70, numerous loads turned at \$10.00@10.75, and plain kinds dropped down to \$5.00 and under. Fat she stock registered 25c gains, several cars of shortfeds heifers went at \$6.00@7.50, and beef cows bulked at \$3.00@4.00. Bulls showed little change, with medium grades \$3.25 down. Vealers ruled strong to 50c higher, and the practical top stood at \$6.00.

**HOGS**—Fairly liberal runs around the circuit failed to check swine trade, and the market finished strong to 10c higher than a week earlier. The late top was \$4.60 for 220- to 250-lb. averages, and most 170- to 300-lb. offerings moved at \$4.40@4.60. The bulk of 130- to 160-lb. light lights earned \$4.15@4.35, and choice slaughter pigs cashed around \$4.00. Sows bulked at \$4.15@4.35.

**SHEEP**—Ample demand for light supplies of fat lambs left prices strong to mostly 25c above a week ago. Good to choice slaughter offerings bulked late at \$5.50@5.75, with late shipper top \$6.00 for native and fed woolled lambs. Aged sheep brought steady prices, and fat ewes cashed \$2.25 down.

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## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 12, 1931.

**CATTLE**—Unevenness featured the market on fed steers and yearlings during the week. Choice longfeds were in light supply and broad demand, and prices were carried 25@50c higher, while shortfeds of all weights were in indifferent demand and sold at stronger prices on Monday, but worked steadily lower, with a decline for the week of 25@50c. She stock, on most days, sold stronger than the previous week, but on closing days the upturn was mostly lost. Bulls held steady, but vealers declined fully 50c. The week's top price of \$12.00 was paid for long yearlings, medium weights and weighty steers.

**HOGS**—Prices fluctuated but very little during the period. Comparisons Thursday with Thursday show lights, butchers and sows steady to weak; pigs, 25c higher. Receipts show a seasonable increase. Thursday's top held at \$4.65 on 220- to 250-lb. butchers, with the following bulks: 180- to 300-lb. weights, \$4.50@4.60; 140 to 170 lbs., \$4.25@4.50; sows, \$4.00@4.30; stags, \$3.75@4.00.

**SHEEP**—Dullness featured throughout the week in the slaughter lamb trade, and although receipts have been moderate, packers have shown determined resistance to granting any material advances. Comparisons Thursday to Thursday show values steady to 25c higher. Matured sheep have been in limited supply and are steady. On Thursday, it was practically a \$5.75 market on choice grade natives, fed woolled and fed clipped offerings, with a few medium grade range lambs \$4.50@5.25. Good and choice ewes are quoted \$1.75@2.25.

## ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 12, 1931.

**CATTLE**—A lower market developed for all grades of steers and yearlings after Monday. Choice grade was lacking, but weakness at other centers necessitated downward revision of top quotations to the extent of 25@50c from Monday's basis. Medium to good shortfeds made up virtually the whole of the beef supply, these slumping off 50c@1.00 from Monday's best time, or 25@50c from this time last week.

Common and medium steers were very scarce, and took least punishment. She stock and bulls held steady; vealers, unevenly weak to 50c lower. Several loads of steers at \$8.75@9.25 represented the best of the week's crop; bulk steers and yearlings, \$5.75@7.75, best of the fed Kansas ranging up from \$8.00@8.60 and \$8.75 for a few lots. A few loads of shortfed heifers brought \$5.75@6.25; most beef cows, \$2.75@3.50; occasional tops, \$4.50@4.75; cutter grades, \$1.75@2.50; bulls, \$2.50@3.25; top vealers late today, \$6.00.

**HOGS**—A somewhat firmer tone and a considerably better average market is indicated this week over last. Top, at \$4.85 today, was 20c over the low time reached early last week, and the average cost for the four days thus far shows a rise of 20c over corresponding period last week. Most finished butchers today brought \$4.65@4.75; lightest kinds, \$4.50@4.60; sows, mostly \$3.75@4.25.

**SHEEP**—The market has recovered from the extreme low point of a week ago to the extent of 25c on slaughter lambs and sheep. Top lambs today brought \$5.75, native woolskins and fed clipped lambs included at the price. Most fat lambs sold at \$5.50@5.75; some strong weight yearlings, 120 lbs., \$4.50; choice mutton ewes, \$2.50.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 11, 1931.

**CATTLE**—Better finished fed steers and yearlings, together with most butcher stock, worked around 25c higher this week, under continued scarcity. Other classes, after a strong opening, lost much of the bloom today. Shortfeds predominated, these centering at \$6.50@7.50; warmed-up and grassy steers, \$4.25@6.00; grass cows, \$3.00@3.75; heifers, \$3.50@4.75. Cutters continued at \$2.00@2.75; bulls, \$3.00@3.50, vealers dropping back to the season's low point or \$4.00@5.50.

**HOGS**—Some moderation in hog receipts, together with a fair shipping inquiry, made for a mostly 15@20c upturn on lights and butchers, packing sows averaging 10@25c higher, largely 25c higher. Better 160- to 325-lb. butchers today sold at \$4.50@4.60; 140 to 160 lbs., \$4.25 to mostly \$4.50; pigs, \$4.00; packing sows, \$3.65@4.25.

**SHEEP**—Fat lambs have shown very little price change, good to choice natives centering largely at \$5.75; medium grades, \$4.75; common throwouts, \$3.50

@3.75. Fat ewes continued from \$2.00 down, culls going around 50c.

## CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Nov. 12, 1931.

Liberal marketings of well finished 200- to 250-lb. butchers were the feature of this week's trade at 24 concentration points and 7 packing plants in Iowa and Minnesota. Packing sows were very scarce. Values held up well under expansion in receipts and compared with a week ago are largely 5@10c higher; packing sows, steady; late bulk good to choice 200- to 300-lb. butchers, \$4.25@4.60; choice long haul carloads, up to \$4.75 in spots; better grades 160 to 190 lbs., mostly \$4.00@4.40; good packing sows, mainly \$3.75@4.25.

Receipts of hogs unloaded daily at these 24 concentration yards and 7 packing plants week ended Nov. 12:

	This week.	Last week.
Friday, Nov. 6.....	26,500	29,500
Saturday, Nov. 7.....	27,900	26,200
Monday, Nov. 9.....	54,800	50,000
Tuesday, Nov. 10.....	18,000	12,900
Wednesday, Nov. 11.....	28,100	17,800
Thursday, Nov. 12.....	27,300	18,400

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor excessive fills.

## OCT. FEDERAL SLAUGHTERS.

More hogs and sheep but fewer cattle and calves were slaughtered under federal inspection in October than in the same month a year ago, according to the following report of the federal meat inspection service:

	Cattle.	Calves.	Hogs.	Sheep and lambs.
Baltimore .....	8,051	1,251	75,009	3,907
Buffalo .....	7,941	1,724	67,394	7,443
Chicago .....	145,899	38,489	556,889	331,051
Cincinnati .....	15,256	6,350	88,066	13,374
Cleveland .....	4,303	3,775	49,587	14,292
Denver .....	8,968	1,635	23,309	58,372
Detroit .....	8,781	5,588	63,130	17,369
Ft. Worth .....	27,240	22,000	14,295	27,734
Indpls .....	13,500	3,426	85,110	6,025
Kan. City .....	74,943	20,303	127,373	149,509
L. Angeles .....	10,023	3,629	26,480	39,836
Milwaukee .....	17,417	45,175	136,312	10,473
N. S. Yda .....	31,206	10,933	90,397	35,464
New York .....	35,124	51,198	80,743	311,669
Omaha .....	73,632	5,886	120,429	190,211
Phila. ....	6,972	7,088	86,549	25,000
St. Louis .....	14,501	8,724	131,102	9,491
Sioux City .....	32,195	4,324	53,250	74,443
So. St. Joe .....	30,029	5,583	74,710	88,063
So. St. Paul .....	54,296	65,984	270,076	131,861
Wichita .....	8,970	1,835	32,243	4,570
Others .....	153,236	93,760	1,419,392	280,349

Total:				
Oct., 1931..	781,453	406,069	3,771,779	1,304,041
Oct., 1930..	835,972	438,013	3,491,690	1,727,179
10 mos. end.				
Oct., 1931..	6,807,674	3,972,685	35,167,537	14,984,907
Oct., 1930..	6,873,769	3,873,719	35,595,374	13,964,672

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 7, 1931, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co. ....	6,581	1,635	10,274
Swift & Co. ....	5,440	1,317	22,601
Wilson & Co. ....	3,851	2,078	6,426
Morris & Co. ....	1,582	908	6,864
Anglo-Amer. Prods. Co. ....	270	400	...
G. H. Hammond Co. ....	2,272	536	...
Libby, McNeill & Libby. ....	800	...	...
Shippers ....	20,308	46,878	56,119
Others ....	13,447	42,881	20,916

Brennan Pkg. Co., 5,574 hogs; Independent Pkg. Co., 438 hogs; Boyd, Lunham & Co., 529 hogs; Hygrade Food Products Corp., 4,707 hogs; Agar Pkg. Co., 7,387 hogs.

Total: 54,937 cattle, 10,062 calves, 115,288 hogs, 123,500 sheep.

Not including 110 cattle, 580 calves, 61,914 hogs and 16,046 sheep bought direct.

## KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co. ....	2,924	2,366	4,113
Cudahy Pkg. Co. ....	3,206	2,504	4,458
Fowler Pkg. Co. ....	357	...	...
Morris & Co. ....	1,988	2,384	2,791
Swift & Co. ....	2,943	4,173	4,591
Wilson & Co. ....	2,919	1,888	4,469
Others ....	1,269	265	327

Total: 15,306 cattle, 13,580 hogs, 20,749 sheep.

## OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co. ....	4,191	6,777	8,392
Cudahy Pkg. Co. ....	3,719	5,611	12,349
Dold Pkg. Co. ....	1,166	4,966	...
Morris & Co. ....	1,426	742	3,580
Swift & Co. ....	4,321	4,050	10,976
Others ....	...	21,625	...

Geo. Hoffman Pkg. Co., 44 cattle; Mayerowich Pkg. Co., 2 cattle; Omaha Pkg. Co., 60 cattle; J. Roth & Sons, 67 cattle; So. Omaha Pkg. Co., 50 cattle; Lincoln Pkg. Co., 148 cattle; Sinclair Pkg. Co., 624 cattle; Wilson & Co., 210 cattle.

Total: 16,037 cattle; 48,771 hogs; 35,906 sheep.

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co. ....	1,810	522	2,860	2,834
Swift & Co. ....	1,042	1,762	1,566	2,050
Morris & Co. ....	526	321	384	890
East Side Pkg. Co. ....	905	...	2,036	615
American Pkg. Co. ....	142	96	1,964	337
Krey Pkg. Co. ....	194	90	4,807	97
Others ....	2,877	...	14,137	1,135
Shippers ....	6,314	4,001	28,363	1,298

Total: 14,500 cattle, 6,882 calves, 54,061 hogs, 8,740 sheep.

Not including 3,279 cattle, 1,064 calves, 29,796 hogs and 1,110 sheep bought direct.

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co. ....	2,940	509	9,756	14,394
Armour and Co. ....	3,181	505	9,486	7,419
Others ....	2,775	649	5,561	2,450

Total: 8,905 cattle, 1,663 calves, 24,803 hogs, 24,443 sheep.

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co. ....	2,557	275	7,236	4,486
Armour and Co. ....	2,491	259	7,403	4,282
Swift & Co. ....	1,555	195	3,321	4,505
Smith Bros. ....	11	...	92	...
Shippers ....	2,700	7	16,235	...
Others ....	268	16	26	...

Total: 9,582 cattle, 752 calves, 34,313 hogs, 13,273 sheep.

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co. ....	1,205	447	1,277	564
Wilson & Co. ....	1,255	391	1,317	549
Others ....	145	16	557	...

Total: 2,605 cattle, 854 calves, 3,151 hogs, 1,113 sheep.

Not including 174 cattle, 117 hogs and 301 sheep bought direct.

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co. ....	1,063	164	1,644	11,318
Armour and Co. ....	797	135	1,954	11,449
Others ....	1,350	140	2,297	3,724

Total: 3,210 cattle, 448 calves, 5,895 hogs, 26,491 sheep.

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co. ....	793	435	1,697	1,328
Dold Pkg. Co. ....	451	17	1,015	17
Wichita D. B. Co. ....	28	...	...	...
Dunn Ostertag ....	85	...	26	...
Keefe-Le Sturgeon. ....	23	...	10	...
Fred W. Dold ....	110	...	392	...

Total: 1,490 cattle, 452 calves, 3,143 hogs, 1,345 sheep.

Not including 2,941 hogs bought direct.

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co. ....	2,620	4,507	15,881	13,203
Cudahy Pkg. Co. ....	667	776	...	...
Swift & Co. ....	3,335	6,888	24,585	16,948
United Pkg. Co. ....	2,342	118	...	8
Others ....	1,719	265	47,621	14,016

Total: 10,884 cattle, 12,554 calves, 88,087 hogs, 44,175 sheep.

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co. ....	1,756	6,685	18,304	2,112
Swift & Co., Chi. ....	...	...	1,008	999
Swift & Co., Balt. ....	...	...	...	...
U.D.B. Co., N.Y. ....	36	...	...	...
The Layton Co. ....	37	...	890	...
R. Gumz & Co. ....	37	...	113	43
Armour & Co., Milw. ....	675	3,330	...	...
N.Y.B.D.M. Co., N.Y. ....	41	...	...	...
Corkran, Hill, Balt. ....	...	...	885	...
Bimble, Harrison, N. J. ....	...	...	869	...
N. Y. Veal & Mutton Co. ....	...	...	...	250
J. J. Harrington, N. Y. ....	...	...	...	250
Shippers ....	325	16	58	23
Others ....	233	198	127	369

Total: 3,103 cattle, 10,273 calves, 22,344 hogs, 4,046 sheep.

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co. ....	613	417	6,573	689
Armour & Co. ....	268	223	1,277	32
Indianapolis Abt. Co. ....	...	...	162	148
Hilgemeier Bros. ....	5	...	1,150	...
Brown Bros. ....	105	20	170	16
Schussler Pkg. Co. ....	28	...	303	...
Riverview Pkg. Co. ....	11	...	163	2
Meier Pkg. Co. ....	138	...	413	...
Indiana Prov. Co. ....	57	6	278	...
Maas Hartman Co. ....	34	15	...	12
Stumpf Bros. ....	115	...	...	...
Art Wabnitz ....	4	38	...	47
Hoesier Abt. Co. ....	18	...	...	...
Shippers ....	1,493	1,265	9,961	4,125
Others ....	1,026	84	309	333

Total: 3,913 cattle, 2,058 calves, 20,840 hogs, 5,701 sheep.

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son. ....	...	6	...	602
Ideal Pkg. Co. ....	21	...	729	...
E. Kahn's Sons Co. ....	1,050	201	5,641	1,476
Kroger E. & B. Co. ....	64	118	574	...
Lohrey Pkg. Co. ....	2	...	243	...
H. H. Meyer Co. ....	...	...	2,593	...
A. Sander Pkg. Co. ....	5	...	550	...
J. Schlachter & Sons ....	132	210	...	175
J. & F. Schroth Co. ....	20	...	2,390	...
John F. Stegner ....	214	259	20,309	...
Shippers ....	172	353	1,965	231
Others ....	1,349	436	572	633

Total: 2,938 cattle, 1,563 calves, 15,496 hogs, 3,429 sheep.

Not including 806 cattle, 10,960 hogs and 626 sheep bought direct.

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended November 7, 1931, with comparisons:

## CATTLE.

	Week ended Nov. 7.	Prev. week.	Cor. week.
Chicago ....	54,937	53,589	19,890
Kansas City ....	15,306	17,078	23,513
Omaha ....	16,037	15,780	12,180
St. Louis ....	14,500	17,447	12,248
St. Joseph ....	8,905	8,971	10,141
Siooux City ....	9,582	9,163	8,896
Oklahoma City ....	2,605	2,606	2,257
Wichita ....	1,490	1,696	...
Denver ....	3,210	3,420	2,901
St. Paul ....	10,884	12,335	10,558
Milwaukee ....	3,103	3,350	3,409
Indianapolis ....	3,913	4,908	4,204
Cincinnati ....	2,938	3,358	3,465

Total: 147,430 cattle, 154,440 calves, 115,837 hogs.

## HOGS.

	Week ended Nov. 7.	Prev. week.	Cor. week.
Chicago ....	115,288	126,332	76,204
Kansas City ....	13,580	22,975	24,206
Omaha ....	43,771	51,882	42,511
St. Louis ....	54,061	66,254	39,998
St. Joseph ....	24,803	23,177	31,544
Siooux City ....	34,313	37,267	23,455
Oklahoma City ....	3,151	4,290	4,568
Wichita ....	3,143	4,917	5,964
Denver ....	5,895	6,951	6,174
St. Paul ....	88,087	98,073	61,394
Milwaukee ....	22,344	25,680	21,067
Indianapolis ....	20,840	47,516	31,069
Cincinnati ....	15,496	22,198	19,929

Total: 444,592 hogs, 537,512 calves, 388,793 sheep.

## SHEEP.

	Week ended Nov. 7.	Prev. week.	Cor. week.
Chicago ....	123,200	92,262	52,063
Kansas City ....	20,749	22,502	26,224
Omaha ....	35,306	33,752	26,210
St. Louis ....	27,443	33,558	7,515
St. Joseph ....	24,443	20,190	21,967
Siooux City ....	13,273	11,647	18,112
Oklahoma City ....	1,113	461	594
Wichita ....	1,345	1,844	1,281
Denver ....	26,491	37,345	7,987
St. Paul ....	44,175	40,392	34,083
Milwaukee ....	4,046	2,168	5,200
Indianapolis ....	5,701	6,487	6,472
Cincinnati ....	3,429	2,275	3,827

Total: 312,017 cattle, 279,064 calves, 211,502 hogs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 2 ....	22,631	3,345	55,069	81,711
Tues., Nov. 3 ....	7,817	2,390	28,102	23,289
Wed., Nov. 4 ....	11,046	2,136	25,496	30,912
Thurs., Nov. 5 ....	5,002	2,027	27,280	24,904
Fri., Nov. 6 ....	1,406	573	20,424	8,100
Sat., Nov. 7 ....	200	100	16,000	7,198

This week: 48,195 cattle, 10,571 calves, 179,291 hogs, 126,088 sheep.  
Previous week: 54,144 cattle, 9,709 calves, 182,164 hogs, 115,138 sheep.  
Year ago: 40,649 cattle, 8,324 calves, 183,510 hogs, 77,672 sheep.  
Two years ago: 54,619 cattle, 9,693 calves, 156,130 hogs, 67,313 sheep.

Total receipts for month and year to November 7, with comparisons:

	November 1931.	1930.	1931.	1930.
Cattle ....	48,195	40,646	1,932,656	1,906,064
Calves ....	10,571	8,446	499,823	490,067
Hogs ....	179,291	173,900	6,269,145	6,402,924
Sheep ....	126,028	70,641	3,707,732	3,710,928

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 2 ....	4,877	454	10,025	8,707
Tues., Nov. 3 ....	4,652	905	10,428	10,738
Wed., Nov. 4 ....	5,049	434	7,150	9,815
Thurs., Nov. 5 ....	3,376	422	7,208	16,361
Fri., Nov. 6 ....	1,708	193	9,632	7,847
Sat., Nov. 7 ....	200	...	3,000	4,000

This week: 19,922 cattle, 2,408 calves, 47,502 hogs, 55,613 sheep.  
Previous week: 24,064 cattle, 1,905 calves, 33,243 hogs, 49,006 sheep.  
Year ago: 15,108 cattle, 589 calves, 32,575 hogs, 23,292 sheep.  
Two years ago: 18,029 cattle, 532 calves, 32,078 hogs, 18,704 sheep.

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Nov. 7 . . . . .	\$ 8.70	\$ 4.65	\$ 1.90	\$ 5.40
Previous week . . . . .	8.25	4.90	2.10	5.40
1930 . . . . .	10.85	9.10	3.00	7.75
1929 . . . . .	12.75	9.15	4.85	12.50
1928 . . . . .	14.15	9.25	5.80	13.50
1927 . . . . .	14.10	9.15	5.90	13.95
1926 . . . . .	9.90	12.55	6.00	13.50
Av. 1926-1930 . . . . .	\$12.35	\$ 0.85	\$ 5.10	\$12.50



## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Nov. 12, 1931:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
12. lt. (140-180 lbs.) gd.-ch....	4.60@ 4.85	5.00@ 5.10	4.15@ 4.35	4.35@ 4.70	4.00@ 4.50
12. wt. (160-180 lbs.) gd.-ch....	4.65@ 4.90	5.00@ 5.10	4.25@ 4.50	4.50@ 4.80	4.50@ 4.80
180-200 lbs.) gd.-ch....	4.90@ 5.00	5.00@ 5.10	4.40@ 4.60	4.60@ 4.85	4.50@ 4.60
Med. wt. (200-220 lbs.) gd.-ch....	4.90@ 5.10	4.85@ 5.10	4.50@ 4.60	4.60@ 4.85	@ 4.90
220-250 lbs.) gd.-ch....	4.90@ 5.10	4.90@ 5.00	4.50@ 4.60	4.60@ 4.85	@ 4.90
250-280 lbs.) gd.-ch....	4.90@ 5.10	4.90@ 5.00	4.50@ 4.60	4.60@ 4.85	4.50@ 4.60
280-320 lbs.) gd.-ch....	4.80@ 5.10	4.85@ 4.95	4.50@ 4.60	4.55@ 4.80	4.25@ 4.60
Pig. sows (275-300 lbs.) med.-ch....	4.35@ 4.75	4.00@ 4.50	4.00@ 4.30	3.75@ 4.50	3.60@ 4.25
Str. pigs (100-130 lbs.) gd.-ch....	4.00@ 4.50	4.85@ 5.00	.....	4.00@ 4.75	4.00@ 4.25
Av. cost & wt. Thurs. (pigs excl.)	5.02-218 lbs.	5.03-217 lbs.	4.56-231 lbs.	4.85-227 lbs.	.....

## Slaughter Cattle and Calves:

STEERS (600-900 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	10.75@11.50	10.25@10.75	10.25@11.50	10.25@11.50	9.75@11.00
Good	7.50@10.75	8.00@10.25	7.50@10.25	7.00@10.75	7.50@ 9.75
Medium	5.75@ 7.75	5.00@ 8.00	5.50@ 7.50	4.25@ 7.00	5.50@ 7.50
Common	3.75@ 5.75	4.00@ 5.00	3.25@ 5.50	3.50@ 4.25	3.50@ 5.50

## STEERS (900-1,100 LBS.):

Choice	10.75@11.75	10.25@10.75	10.25@11.75	10.50@11.75	9.75@11.00
Good	7.50@11.00	8.00@10.25	7.50@10.25	7.00@10.50	7.50@ 9.75
Medium	6.00@ 7.75	5.00@ 8.00	5.50@ 7.50	4.25@ 7.00	5.50@ 7.50
Common	4.00@ 6.00	4.00@ 5.00	3.25@ 5.50	3.50@ 4.25	3.50@ 5.50

## STEERS (1,100-1,300 LBS.):

Choice	11.00@12.00	10.25@10.75	10.25@11.75	10.75@11.75	9.75@11.00
Good	7.50@11.00	8.00@10.25	7.50@10.50	7.00@10.75	7.75@ 9.75
Medium	6.00@ 7.75	5.00@ 8.00	5.50@ 7.50	4.50@ 7.00	5.50@ 7.75

## STEERS (1,300-1,500 LBS.):

Choice	11.25@12.00	10.25@10.75	10.50@12.00	10.75@11.75	9.75@11.00
Good	7.75@11.25	8.00@10.25	7.50@10.50	7.25@10.75	7.75@ 9.75

## HUIFERS (550-850 LBS.):

Choice	9.25@10.25	8.50@ 9.75	8.50@ 9.75	8.50@ 9.75	8.25@ 9.25
Good	6.00@ 9.50	6.75@ 8.50	6.25@ 8.50	6.00@ 8.50	6.50@ 8.25
Medium	4.25@ 6.50	5.25@ 6.75	4.00@ 6.25	4.00@ 6.00	4.25@ 7.00
Common	3.00@ 4.50	3.50@ 5.25	2.75@ 4.00	3.00@ 4.00	3.00@ 4.25

## COWS:

Choice	4.50@ 5.25	4.50@ 5.00	4.50@ 5.50	4.50@ 5.00	4.75@ 5.25
Good	3.75@ 4.50	3.75@ 4.50	3.75@ 4.50	3.50@ 4.50	3.75@ 4.75
Com-med.	3.00@ 4.00	3.00@ 3.75	2.75@ 3.75	2.75@ 3.50	3.00@ 3.75
Low cutter and cutter	2.00@ 3.00	1.50@ 3.00	1.75@ 2.75	1.50@ 2.75	1.75@ 3.00

## BULLS (YRLS. EX. BEEF):

Gd.-ch.	3.75@ 4.50	3.25@ 4.25	3.25@ 4.50	3.25@ 3.75	3.50@ 4.25
Out-med.	2.25@ 4.00	2.00@ 3.25	2.25@ 3.55	2.00@ 3.25	2.25@ 3.50

## VEALERS (MILK-FED):

Gd.-ch.	5.50@ 7.00	6.50@ 8.00	5.50@ 7.00	5.50@ 7.00	4.50@ 6.50
Medium	4.50@ 5.50	4.00@ 6.50	4.50@ 5.50	4.00@ 5.50	3.00@ 4.50
Cul.-com.	3.50@ 4.50	2.75@ 4.00	2.50@ 4.50	2.00@ 4.00	2.00@ 3.00

## CALVES (250-500 LBS.):

Gd.-ch.	4.50@ 6.00	4.50@ 7.00	4.50@ 6.00	4.00@ 6.00	3.50@ 4.50
Com-med.	3.00@ 4.50	3.00@ 4.50	2.00@ 4.50	2.00@ 4.00	2.00@ 3.50

## Slaughter Sheep and Lambs:

LAMBS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
(90 lbs. down)—Gd.-ch....	5.50@ 6.65	5.50@ 6.25	5.25@ 5.75	5.25@ 5.85	5.25@ 6.00
Medium	4.50@ 5.50	4.50@ 5.50	4.25@ 5.25	4.50@ 5.25	4.50@ 5.25
(All weights)—Common	3.50@ 4.50	3.25@ 4.50	3.00@ 4.25	3.50@ 4.50	3.25@ 4.50

## YEARLING WETHERS:

(90-110 lbs.)—Med.-ch....	3.00@ 5.25	2.75@ 5.25	3.00@ 4.75	3.25@ 4.80	2.40@ 4.50
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## EWES:

(90-120 lbs.)—Med.-ch....	1.75@ 2.75	1.25@ 2.50	1.50@ 2.50	1.50@ 2.50	1.50@ 2.25
(120-150 lbs.)—Med.-ch....	1.25@ 2.50	1.00@ 2.25	1.25@ 2.25	1.25@ 2.25	1.25@ 2.00
(All weights)—Cul.-com....	1.00@ 1.75	.50@ 1.25	.50@ 1.50	.50@ 1.50	.50@ 1.50

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended November 5, 1931, with comparisons, reported by Dominion Live Stock Branch:

## BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Nov. 5.	Prev. week.	Same week, 1930.
Toronto	6.00	5.75	7.60
Montreal	5.25	5.60	6.50
Winnipeg	5.25	5.25	6.00
Calgary	4.25	4.50	5.25
Edmonton	4.50	4.50	5.25
Prince Albert	3.50	4.25	4.75
Moose Jaw	4.00	4.00	6.00
Saskatoon	4.25	4.00	5.00

## VEAL CALVES.

	Week ended Nov. 5.	Prev. week.	Same week, 1930.
Toronto	8.50	9.00	13.50
Montreal	9.00	9.50	11.00
Winnipeg	6.50	6.50	9.00
Calgary	4.40	4.50	7.00
Edmonton	6.00	6.50	8.50
Prince Albert	4.50	4.50	7.00
Moose Jaw	5.00	5.00	8.00
Saskatoon	5.00	4.50	7.00

## SELECT BACON HOGS.

	Week ended Nov. 5.	Prev. week.	Same week, 1930.
Toronto	5.85	6.10	11.25
Montreal	6.15	5.75	11.50
Winnipeg	5.00	5.00	10.50
Calgary	5.10	5.50	10.75
Edmonton	5.00	4.85	10.15
Prince Albert	4.70	5.00	10.00
Moose Jaw	4.80	5.20	9.45
Saskatoon	4.70	5.20	9.45

## GOOD LAMBS.

	Week ended Nov. 5.	Prev. week.	Same week, 1930.
Toronto	6.75	6.75	8.50
Montreal	6.50	6.50	8.00
Winnipeg	5.75	6.00	7.00
Calgary	5.15	5.25	7.00
Edmonton	5.00	5.00	6.00
Prince Albert	3.90	4.00	6.50
Moose Jaw	5.25	5.25	6.50
Saskatoon	4.60	4.50	....

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 7, 1931:

At 20 markets: Cattle. Hogs. Sheep.

Week ended Nov. 7.	250,000	567,000	520,000
Previous week	291,000	653,000	613,000
1930	231,000	562,000	415,000
1929	321,000	635,000	415,000
1928	238,000	583,000	328,000
1927	345,000	603,000	353,000

## Hogs at 11 markets:

Week ended Nov. 7.	494,000
Previous week	582,000
1930	523,000
1929	574,000
1928	508,000
1927	519,000

## At 7 markets:

Week ended Nov. 7.	187,000	447,000	382,000
Previous week	222,000	502,000	388,000
1930	166,000	432,000	268,000
1929	225,000	491,000	252,000
1928	162,000	398,000	196,000
1927	238,000	484,000	237,000

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended November 7, 1931, with comparisons:

## CATTLE.

	Week ended Nov. 7.	Prev. week.	Cor. week, 1930.
Chicago	32,453	31,886	20,300
Kansas City	15,306	17,205	23,513
Omaha	14,069	13,583	9,434
St. Louis	8,586	9,500	12,246
St. Joseph	7,263	6,786	7,847
Sioux City	7,957	7,406	7,500
Wichita	1,942	2,876	1,606
Fort Worth	4,295	5,879	5,153
Philadelphia	1,947	1,985	1,591
Indianapolis	1,072	1,298	1,519
New York & Jersey City	8,010	9,448	9,594
Oklahoma City	3,633	3,893	3,110
Cincinnati	4,602	4,050	4,033
Denver	3,065	2,500	2,258
Total	115,100	117,805	100,109

## HOGS.

Chicago	131,316	144,231	159,432
Kansas City	13,580	23,068	24,296
Omaha	23,116	30,377	30,080
St. Louis	27,754	40,172	39,998
St. Joseph	19,508	23,412	25,749
Sioux City	20,243	23,294	19,074
Wichita	6,064	7,497	5,964
Fort Worth	8,434	8,052	7,729
Philadelphia	19,557	18,480	15,983
Indianapolis	13,056	22,626	10,455
New York & Jersey City	62,947	58,643	50,021
Oklahoma City	3,268	4,492	5,004
Cincinnati	22,144	20,369	19,278
Denver	5,163	6,730	6,440
Total	374,165	426,381	424,042

## SHEEP.

Chicago	83,127	68,813	52,063
Kansas City	20,749	22,862	26,224
Omaha	34,132	28,436	26,292
St. Louis	7,448	6,261	7,515
St. Joseph	22,013	16,524	18,379
Sioux City	15,183	7,906	13,619
Wichita	1,345	1,344	1,271
Fort Worth	7,282	5,635	3,808
Philadelphia	7,811	9,306	6,755
Indianapolis	1,196	817	1,118
New York & Jersey City	82,732	81,624	80,328
Oklahoma City	1,414	461	564
Cincinnati	3,740	2,462	3,120
Denver	7,280	8,211	4,949
Total	295,452	260,559	246,190

## GERMAN LARD IMPORTS.

Imports of lard into Germany for the first nine months of 1931 were nearly 2,000,000 kgs. less than in the same period of 1930, according to recent import summaries.

The 1931 imports for the nine months period totaled 57,918,200 kgs., while those of the 1930 period totaled 64,799,800 kgs. The United States furnished the bulk of this product, with Denmark second and Holland third.

The amount of the imports and the source of their origin for September, 1931, and the nine months ended with September were as follows:

	Sept., 1931.	Jan.-Sept., 1931.
United States	2,524,000 kgs.	39,358,500 kgs.
Denmark	1,966,000	14,756,200
Holland	402,700	1,806,100
Sweden	122,800	846,300
Hungary	.....	457,000
Spain	74,000	250,900
Argentina	19,200	106,800

## U. S. INSPECTED HOG KILL.

At nine centers during week ended Friday, November 6, 1931:

	Week ended Nov. 6.	Prev. week.	Cor. week, 1930.
Chicago	145,184	139,906	159,432
Kansas City, Kan.	46,491	45,741	44,984
Omaha	25,284	30,017	30,080
*East St. Louis.	48,568	52,928	37,633
Sioux City	21,179	22,885	19,091
St. Paul	64,889	70,917	63,740
St. Joseph	22,854	20,000	24,559
Indianapolis	16,848	22,591	20,532
New York and J. C.	38,580	36,777	33,775
Total	429,657	441,819	454,714

\*Includes St. Louis, Mo.

## RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 7, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	200	15,000	7,000
Kansas City	200	900	.....
Omaha	500	3,000	2,000
St. Louis	350	4,500	100
St. Joseph	50	1,500	1,000
Sioux City	700	2,000	1,000
St. Paul	2,700	1,500	14,000
Oklahoma City	100	300	.....
Fort Worth	200	100	100
Milwaukee	.....	100	.....
Denver	500	800	500
Louisville	200	500	100
Wichita	600	1,200	100
Indianapolis	100	1,000	100
Pittsburgh	100	1,000	500
Cincinnati	300	900	100
Buffalo	100	400	.....
Cleveland	100	400	.....
Nashville	100	200	.....

MONDAY, NOVEMBER 9, 1931.

Chicago	17,000	55,000	33,000
Kansas City	21,000	8,000	5,000
Omaha	16,000	11,000	15,000
St. Louis	4,500	11,500	7,000
St. Joseph	1,700	6,500	5,000
Sioux City	7,500	12,000	14,000
St. Paul	9,500	32,000	34,000
Oklahoma City	800	1,300	300
Fort Worth	3,500	500	9,000
Milwaukee	400	2,500	300
Denver	15,000	1,900	10,000
Louisville	1,300	1,300	800
Wichita	2,900	1,600	1,100
Indianapolis	400	4,000	400
Pittsburgh	1,200	3,000	4,000
Cincinnati	1,700	2,300	300
Buffalo	1,400	9,000	6,000
Cleveland	900	2,900	3,600
Nashville	500	500	200

TUESDAY, NOVEMBER 10, 1931.

Chicago	9,000	35,000	18,000
Kansas City	9,000	5,000	10,000
Omaha	7,000	8,000	12,000
St. Louis	3,500	12,500	1,500
St. Joseph	1,700	4,500	1,200
Sioux City	2,500	7,000	1,000
St. Paul	1,500	13,000	3,300
Oklahoma City	500	700	200
Fort Worth	2,000	400	1,600
Milwaukee	700	6,000	1,000
Denver	2,100	1,300	13,500
Louisville	300	200	200
Wichita	600	1,200	300
Indianapolis	1,200	6,000	1,000
Pittsburgh	300	600	500
Cincinnati	400	2,400	400
Buffalo	200	1,100	300
Cleveland	300	2,000	2,400
Nashville	200	200	100

WEDNESDAY, NOVEMBER 11, 1931.

Chicago	11,000	28,000	26,000
Kansas City	6,000	4,000	3,000
Omaha	5,000	9,000	7,000
St. Louis	2,500	7,500	1,000
St. Joseph	2,300	5,500	500
Sioux City	1,000	6,000	1,000
St. Paul	2,200	21,000	3,500
Oklahoma City	700	1,000	400
Fort Worth	1,100	700	3,200
Milwaukee	700	6,000	800
Denver	1,700	1,600	12,600
Louisville	500	700	300
Wichita	400	1,200	200
Indianapolis	800	4,000	1,200
Pittsburgh	.....	1,600	1,300
Cincinnati	300	2,300	900
Buffalo	100	1,700	1,000
Cleveland	500	2,700	2,500
Nashville	100	1,000	100

THURSDAY, NOVEMBER 12, 1931.

Chicago	6,000	40,000	17,000
Kansas City	3,200	4,000	6,000
Omaha	2,200	8,500	11,000
St. Louis	2,000	8,000	1,500
St. Joseph	1,000	3,000	6,500
Sioux City	1,700	8,500	2,500
St. Paul	2,300	17,000	11,500
Oklahoma City	700	1,500	300
Fort Worth	2,500	900	2,000
Milwaukee	800	3,800	800
Denver	2,900	2,000	13,400
Louisville	400	700	200
Wichita	300	1,000	500
Indianapolis	700	7,000	800
Pittsburgh	400	1,500	800
Cincinnati	1,200	3,100	400
Buffalo	200	1,700	900
Cleveland	300	1,800	1,400
Nashville	200	300	200

FRIDAY, NOVEMBER 13, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	33,000	10,000
Kansas City	1,000	3,500	3,000
Omaha	1,200	9,000	7,000
St. Louis	800	7,500	1,000
St. Joseph	500	4,000	4,000
Sioux City	1,600	10,000	5,000
St. Paul	2,200	20,000	4,000
Oklahoma City	600	900	200
Fort Worth	1,700	300	2,300
Milwaukee	300	1,800	200
Denver	600	400	8,400
Louisville	300	700	200
Wichita	200	1,100	100

Indianapolis	300	5,000	800
Pittsburgh	.....	2,200	1,800
Cincinnati	500	3,000	900
Buffalo	400	1,600	2,400
Cleveland	200	1,000	800
Nashville	200	200	100

## INTERNATIONAL STOCK SHOW.

Aristocrats of the feedlot, stable and field will appear in the mammoth review held in Chicago from November 28 to December 5, 1931, being the thirty-second annual International Livestock Exposition. When the entries in the livestock departments of the show closed on November 1 they numbered over 12,000 and came from all sections of the United States.

Thirty-five breeds of livestock will be represented and the best judging talent from 15 states, and from Canada and Scotland will participate in choosing the winners of the high honors.

One feature of the show will be an exhibit of live animals showing progress made in the improvement of beef cattle in America from the longhorn steer of Spanish origin and the buffalo down to the popular beef of today.

Farm boys and girls numbering 1,200, from 44 states and Canada, will be visitors and exhibitors at the exposition. These young people are selected from the 850,000 boys and girls on American farms who are engaged in 4-H club projects, which include all manner of livestock and other farm activities. Even Alaska will be represented in the group this year.

The display of livestock and other educational agricultural exhibits promises to be one of the largest in the history of the International Livestock Exposition, according to Secretary-Manager B. H. Heide. The opportunity for packers to view at first hand the finest there is in fancy cattle, sheep and hogs, both as individuals and carlots, ready for market, as well as breeding

## POLISH BACON EXPORTS.

Exports of Polish bacon and hams increased 70 per cent during 1930 over 1929, a total of 54,348,448 lbs. being reported for 1930. Prices fell from an average of 97 shillings per hundred weight in 1926 to 75 shillings in 1930, but due to increased exports the total value of shipments was nearly 40 per cent greater in 1930 than in 1929, according to a U. S. Department of Commerce report. The percentage of Polish bacon in total bacon import into England: 1926, 2.4 per cent; 1927, 1.4 per cent; 1928, 1.2 per cent; 1929, 3.5 per cent; 1930, 5.3 per cent.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 7, 1931, were 3,214,000 lbs.; previous week, 4,236,000 lbs.; same week last year, 3,585,000 lbs.; from January 1 to November 7 this year, 178,386,000 lbs.; same period a year ago, 159,454,000 lbs.

Shipments of hides from Chicago for the week ended November 1, 1931, were 8,452,000 lbs.; previous week, 7,781,000 lbs.; same week last year, 3,158,000 lbs.; from January 1 to November 7 this year, 172,541,000 lbs.; same period a year ago, 143,720,000 lbs.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended November 7, 1931:

Week ending	New York.	Boston.	Phila.
Nov. 7, 1931.....	5,934	125	7,000
Oct. 31, 1931.....	9,025	.....	17,400
Oct. 24, 1931.....	16,888	660	27,625
Oct. 17, 1931.....	18,496	3,606	.....
To date, 1931.....	815,050	108,298	873,984
Nov. 8, 1930.....	17,459	583	1,798
Nov. 1, 1930.....	30,511	400	10
To date, 1930.....	1,400,397	687,418	506,017

## STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Principal hide and skin stocks of September 30, 1931, and August 31, 1931, based on reports from 4,051 manufacturers and dealers, according to U. S. Department of Commerce:

	Stocks on hand and in transit. Sept. 30, 1931.	Aug. 31, 1931.	Tanned during Sept., 1931.	Deliveries during Sept., 1931.
Cattle, total, hides.....	4,024,417	3,859,988	2,243,787	1,148,373
Steers, hides.....	1,482,973	1,353,762	.....	686,329
Cows, hides.....	1,388,553	1,323,677	.....	437,600
Bulls, hides.....	128,855	134,006	.....	41,535
Unclassified, hides.....	1,024,036	1,048,540	.....	261,299
Buffalo, hides.....	37,885	38,195	2,057	1,821
Calves, total, skins.....	3,147,434	3,162,184	886,306	544,256
Green-salted, skins.....	2,862,401	2,888,060	768,017	535,419
Dry or dry-salted, skins.....	255,033	324,104	93,289	10,871
Kip, total, skins.....	495,473	494,642	155,305	131,000
Green-salted, skins.....	430,816	431,392	155,155	131,025
Dry or dry-salted, skins.....	64,657	63,250	150	975
Horse, colt, ass, and mule:				
Hides.....	109,341	137,420	9,323	39,907
Fronts, whole.....	21,960	22,458	61,014	4,121
Butts, whole.....	259,883	277,075	86,746	6,980
Shanks.....	5,500	4,780	39,380	.....
Splits, pickled, pieces.....	19,455	36,255	37,303	1,107,396
Goat and kid, skins.....	13,150,115	13,151,422	3,978,870	59,900
Cabretta, skins.....	1,031,370	1,070,777	210,351	3,045,139
Sheep and lamb, total, skins.....	13,859,510	14,150,219	2,816,834	965,000
Wool skins.....	1,830,179	1,875,003	.....	1,686,139
Shearings.....	914,778	1,057,877	.....	300
Without wool—pickled skins.....	11,034,723	11,118,086	.....	6,507
Without wool—dry skins.....	579,880	590,253	.....	.....
Skivers, dozens.....	76,841	97,214	6,055	.....
Fleishers, dozens.....	5,451	4,723	21,528	.....
Kangaroo and wallaby, skins.....	158,001	147,813	82,277	.....
Deer and elk, skins.....	306,374	316,611	79,178	.....
Pig and hog, skins.....	84,758	123,406	96,818	.....
Pig and hog strips, lbs.....	399,575	437,502	165,606	.....
Seal, skins.....	78,728	76,323	29,074	.....

<sup>1</sup>Represents deliveries by packers, butchers, dealers, and importers.

<sup>2</sup>Domestic packer, 770,580; Domestic, other than packer, 347,714; Foreign, 125,513.

herds, is an unusual one. An outstanding meat exhibit, of both carcasses and cuts, will be a feature of the show of especial interest to packers and retail meat dealers.



# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The packer hide market was a dull affair this week, so far as actual trading was concerned. Packers and tanners are still deadlocked on the feature of the new buying contract regarding the addition of 4 per cent, as heretofore, to cover trimming of hides. Tanners allied with the Tanners Council have remained out of the market and actual tanner business this week was restricted to 4,500 hides, reported going to a Canadian tanner, these moving with the 4 per cent added.

Prices on the Hide Exchange advanced sharply late last week and early this week and, at the peak of the prices, one packer moved a few Colorados and branded cows, in units suitable for delivery against Exchange contracts. However, the Exchange market later sold down sharply on heavy liquidation, being at present 25@50c below the prices ruling middle of last week, and speculative demand for actual hides has disappeared.

All trading mentioned below was done on the old basis, with the 4 per cent added to invoice to cover trimming. So far, packers have declined to do business on any other basis.

One packer sold 4,500 October-November native steers latter part of this week at 8½c, or ¼c up; small packer association sold a car earlier at 8c; 9c had been asked early in the week and some still talking this basis. Last sale of extreme native steers was at 7½c by an outside packer.

Colorados last sold in a good way at 7½c; however, one packer sold two units for delivery on Exchange early this week at 8½c. Butt branded steers last sold at 8c, at end of previous week. Heavy Texas steers quotable around 8c, nom. Light Texas steers around 7c, nom. Extreme light Texas steers last sold at 6½c.

Small packer association sold two cars heavy native cows late last week at 7½c. Light native cows last sold in a good way at 7½c, with later sales for Exchange purposes at 7½c; quoted 7½@7¾c, nom. Branded cows last sold to tanners at 6½c; one packer sold three units for Exchange purposes early this week at 7½c, plus the 4 per cent.

Native bulls last sold at 5c; branded at 4½c.

**FOREIGN WET SALTED HIDES**—South American market quiet. Last trading on Argentine steers was at \$31.25, equal to 8½c.

**SMALL PACKER HIDES**—A local small packer sold November productions of several outside plants, about 5,000 hides, at 7½c for all-weight native steers and cows and 7c for branded; other killers declined these figures, which represent nominal market at the moment. One small packer sold 775 October bulls at 5c for native bulls and 3½c for branded.

**COUNTRY HIDES**—With the sharply advanced prices on the Hide Exchange early in the week, more activity was apparent in country hides and prices considerably stronger. However, prices eased off a trifle later, following the heavy liquidation at declining prices on the Exchange. All-weights sold early at 6½c, selected, delivered, for 48 lb. av., but quoted 6c at present.

Heavy steers and cows 5½@6c asked. Buff weights moved early at 6½c but quoted 6@6¼c later. Some sales were reported on extremes early at 7½c; offered at this figure later, with 7c nominal top talked. Bulls 3½@4c flat asked. All-weight branded priced at 5c, flat, less Chicago freight.

**CALFSKINS**—Packer calfskins have moved at a variety of prices recently, from 9c for regular northern points to 10½c for St. Paul calf going for export. Some choice northern skins offered at 11c, with market quoted nominally around 10c for regular points. Market not well established and packers' ideas considerably higher on calf, due to the new basis on which November skins will be sold.

Chicago city calfskins stronger; last sale of 8/10 lb. was at 8c, and 10/15 lb. sold this week at 9c; generally asking half-cent more. Outside cities, 8/15 lb., quoted around 8½c; mixed cities and countries 7½@8c; straight countries, 7@7½c.

**KIPSKINS**—Based on last trading, packer kipskins are quoted around 10c for natives, 9c for over-weights, and branded sold this week at 8c. However, due to new basis on which next skins will be sold, packers' ideas considerably higher but market not established.

Chicago city kipskins last sold at 8½c; generally held at 9c. Outside cities quoted around 8½c; mixed cities and countries around 7½c; straight countries about 7c.

**HORSEHIDES**—Horsehides continue about unchanged, with choice city renderers quoted \$2.50@2.75, some asking \$3.00; mixed city and country lots \$2.00@2.50; straight countries around \$1.50.

**SHEEPSKINS**—Dry pelts steady at 8½c paid for full wools, short wools 3@4c. The few shearlings still coming on the market appear to be moved without difficulty at steady to firm prices; one packer sold 6,200 this week, at 45c for No. 1 lamb shearlings, 22½c for No. 2's, and 15c for fresh clips; No. 1 sheep shearlings for beaverizing purposes last sold at 70c. Recent activity in pickled skins in a broad way about cleaned up this market to end of month, and some packers sold up to end of November; market quoted \$2.25 per doz. straight run of packer lamb paid for the bulk of the movement, although some sales reported down to \$2.00 per doz. New York market quoted \$3.00 per doz. last paid for straight run, with better prices realized for graded skins. Small packer lamb pelts dull at 40@45c; car Chicago cities, October pelts, sold this week at 42½c.

## New York.

**PACKER HIDES**—One packer sold 1,400 October butt branded steers at 8c and 3,600 Colorados at 7½c, and market fairly well cleaned up to end of October except for a few cows and bulls. No activity reported as yet on November hides.

**CALFSKINS**—Calfskin market reported slightly stronger on packer heavy calf, with the light end quiet. Trading is practically at a standstill, pending the settlement of disputed points in the new buying contract, one feature being demand by tanners for

full thirty day cure. Bidding 80c for 5-7's, \$1.00 for 7-9's, and \$1.45 for 9-12's; none offered at the moment.

## New York Hide Exchange Futures.

Saturday, November 7, 1931—Close: Nov. 7.75n; Dec. 8.15@8.25; Jan. 8.25n; Feb. 8.40n; Mar. 8.55 sale; Apr. 8.65n; May 9.15n; June 9.45@9.50; July 9.65n; Aug. 9.95n; Sept. 10.20@10.40; Oct. 10.40n. Sales 140 lots.

Monday, November 9, 1931—Close: Nov. 8.38n; Dec. 8.70@8.80; Jan. 8.90n; Feb. 9.15n; Mar. 9.40 sale; Apr. 9.65n; May 9.85n; June 10.05 sale; July 10.30n; Aug. 10.55n; Sept. 10.85@10.90; Oct. 11.05n. Sales 160 lots.

Tuesday, November 10, 1931—Close: Nov. 8.00n; Dec. 8.40 sale; Jan. 8.60n; Feb. 8.75n; Mar. 8.90@9.00; Apr. 9.20n; May 9.40n; June 9.65 sale; July 9.90n; Aug. 10.15n; Sept. 10.45@10.55; Oct. 10.65n. Sales 131 lots.

Wednesday, November 11, 1931—Close: Nov. 7.60n; Dec. 8.00@8.20; Jan. 8.20n; Feb. 8.40n; Mar. 8.65 sale; Apr. 8.90n; May 9.10n; June 9.35@9.36 sales; July 9.60n; Aug. 9.85n; Sept. 10.15 sale; Oct. 10.35n. Sales 59 lots.

Thursday, November 12, 1931—Close: Nov. 7.10n; Dec. 7.50@7.65; Jan. 7.70n; Feb. 7.85n; Mar. 8.05 sale; Apr. 8.30n; May 8.60n; June 8.90 sale; July 9.15n; Aug. 9.45n; Sept. 9.75@9.85; Oct. 9.95n. Sales 124 lots.

Friday, November 13, 1931—Close: Nov. 7.10n; Dec. 7.50@7.60; Jan. 7.65n; Feb. 7.80n; Mar. 7.93 sale; Apr. 8.20n; May 8.50n; June 8.80 sale; July 9.05n; Aug. 9.30n; Sept. 9.55n; Oct. 9.75n. Sales 59 lots.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 13, 1931, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Nov. 13.	Prev. week.	Cor. week, 1930.
Spr. nat.			
strs. .... 9	@ 9½n	9 @ 9½n	@ 13½n
Hvy. nat. strs.	@ 8½	@ 8	12 @ 12½
Hvy. Tex.			
strs. .... 7½	@ 8n	@ 7½	12 @ 12½
Hvy. butt brand'd			
strs. .... 7½	@ 8	@ 7½	12 @ 12½
Hvy. Col. strs.	7½ @ 7½n	@ 7½	11½ @ 12n
Ex-light Tex.			
strs. .... 6½	@ 6½	@ 6½	9 @ 10
Brand'd cows	6½ @ 7½	@ 6½	9 @ 10
Hvy. nat.			
cows .... 7	@ 7½	@ 7½	ax 10 @ 11
Lt. nat. cows	7½ @ 7½	7½ @ 7½	9½ @ 10½
Nat. bulls	@ 5	@ 5	@ 7n
Brand'd bulls	@ 4½	4 @ 4½	@ 6n
Calfskins .... 10	@ 11n	9½ @ 10½	19½ @ 20n
Kips, nat. .... 10	@ 10½n	@ 10	17 @ 18n
Kips, ov-wt. 9	@ 9½n	@ 9n	14 @ 15n
Kips, brand'd.	@ 8	@ 7½n	12 @ 13n
Stunks, reg. .... 30	@ 40	30 @ 40	@ 1.10
Stunks, hrls. .... 20	@ 30	20 @ 30	35 @ 40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND SMALL PACKERS.

Nat. all-wts.	@ 7½	7 @ 7½	@ 9
Branded ....	@ 7	6½ @ 7	@ 8½
Nat. bulls ..	@ 5	@ 5n	@ 7n
Brand'd bulls.	@ 4½	@ 4n	@ 6n
Calfskins .... 8½	@ 9½n	8½ @ 9½n	17 @ 17½
Kips, nat. .... 8½	@ 9n	@ 8½	@ 15½
Stunks, reg. .... 30	@ 35	30 @ 35	@ 1.00
Stunks, hrls. ....	@ 15	@ 15	@ 30

## COUNTRY HIDES.

Hvy. steers. .... 5½	@ 6ax	@ 5½ax	6½ @ 7
Hvy. cows. .... 5½	@ 6ax	@ 5½ax	6½ @ 7
Bulls .... 6	@ 6½	6 @ 6½	7 @ 7½
Extremes .... 7	@ 7½	6½ @ 7½	8½ @ 9
Bulls .... 3½	@ 4	@ 3½	@ 5n
Calfskins .... 7	@ 7½	6½ @ 7	@ 12n
Kips .... 7	@ 6	6 @ 6½	@ 11n
Light calf. .... 25	@ 35	25 @ 35	75 @ 80
Deacons .... 25	@ 35	25 @ 35	75 @ 80
Stunks, reg. .... 10	@ 15	10 @ 15	50 @ 60
Stunks, hrls. ....	@ 5n	@ 5n	5 @ 10n
Horsehides .... 1.50	@ 3.00	1.50 @ 3.00	2.75 @ 4.00

## SHEEPSKINS.

Pkr. lambs. ....	.....	.....	@ 85
Sm. pkr. ....	.....	.....	40 @ 50
lams .... 40	@ 45	45 @ 47½	@ 50
Pkr. shearings.	@ 45	40 @ 45	@ 80
Dry pelts ....	@ 8½	8 @ 8½	@ 10



# Chicago Section

Emerson Decker and G. M. Stevens of Jacob E. Decker & Sons, Mason City, Ia., were in town this week.

W. R. Sinclair, vice-president and treasurer, Kingan & Co., Inc., Indianapolis, Ind., was in Chicago during the week.

J. C. Spang, jr., and N. R. Clark, vice-presidents of Swift & Company, Chicago, were in New York during the week.

Purchases of livestock at Chicago by principal packers, for the first four days of this week, totaled 21,684 cattle, 5,638 calves, 27,923 hogs and 42,683 sheep.

Roy L. Neely, Chicago provision broker, suffered a broken collarbone and arm in a motor accident last week. He is reported to be getting along very well, and expects to leave the hospital shortly.

A representative of Mendez & Company, importing and exporting commission merchants, with offices at San Juan, Porto Rico, and in Santo Domingo, was a visitor at the offices of THE NATIONAL PROVISIONER this week.

Provision shipments from Chicago for the week ended Nov. 7, 1931, with comparisons, were as follows:

	5 days	Previous	Cor.
	Nov. 7.	week.	'30.
Cured meats, lbs...	13,854,000	15,614,000	12,023,000
Fresh meats, lbs...	47,635,000	45,496,000	50,175,000
Lard, lbs.....	7,762,000	9,132,000	7,838,000

D. H. Nelson, laboratory technician of the Madison, Wis., plant of Oscar Mayer & Co., was in Chicago this week to attend the joint meeting of the Committees on Nutrition and Scientific Research of the Institute of American Meat Packers.

Out-of-town packers attending a meeting of the Business Survey Committee of the Institute of American Meat Packers in Chicago this week included William Diesing, vice president Cudahy Packing Co., Omaha, Neb.; L. W. Kahn, president E. Kahn Sons' Co., Cincinnati, O.; W. F. Price, general manager Jacob Dold Packing Co., Buffalo, N. Y.; D. W. Allerdice, beef manager, Indianapolis Abattoir Co., Indianapolis, Ind.; J. C. Stentz, general sales manager John Morrell & Co., Ottumwa, Ia.; F. A. Hunter, president East Side Packing Co., East St. Louis, Ill.; J. W. Rath, president Rath Packing Co., Waterloo, Ia.; E. A. Schenk, vice president Columbus Packing Co., Columbus, O.; Geo. N. Meyer, treasurer Fried & Reinemann Packing Co., Pittsburgh, Pa.; Clarence Keehn, Kingan & Co., Indianapolis, Ind.; Samuel Slotkin, president Hygrade Food Products Corp., New York City; Jay C. Hormel, president Geo. A. Hormel & Co., Austin, Minn.; F. G. Duffield, vice president Jacob E. Decker & Sons Co., Mason City, Ia.

Watch the Wanted page for bargains in equipment.

## DEATH OF ALEX. B. HELLER.

Alexander B. Heller, associated with the packing industry for nearly fifty years, died suddenly in Atlanta, Ga., on November 5. He spent the most of his packinghouse life with Morris & Co. in Chicago, beginning in 1883, as a mail clerk. Later he was transferred to the hog house as receiving clerk, advanced to assistant pork superintendent, and then night superintendent of the Morris plant, where he remained until 1914 when at his own request he was transferred to Florida to represent Morris interests in that state. He retired on pension in 1922. Finding idleness not to his liking, he again entered the industry as southern representative for the Foell Packing Co., with headquarters at Jacksonville, Fla., which position he held at the time of his death.

Mr. Heller had a host of acquaintances in the packing industry, one of whom in speaking of his long life of usefulness said: "There have been few men either in the packing or any other industry who have had the good will and affection of their associates, both high and low, as has Mr. Heller. This he earned by his kindly consideration for all with whom he came in contact."

## PROFITABLE SALES POLICY.

(Continued from page 20.)

bacon and sliced dried beef, which is marketed in cardboard cartons.

Other interesting features of the plant improvements are tile floors in many departments; a sprinkler system for protecting the old as well as the new portion of the plant; an electric freight elevator, with constant pressure push button controls, operating in a

fireproof shaft, the openings into which are protected by automatic fireproof doors. This elevator has automatic gates. A dumb waiter with a fireproof hatch connects the slicing room to the shipping room and handles small package goods.

Adjoining the slicing room, at the rear, is the label, paper and carton assembling room, lunch room and locker and toilet rooms.

The second floor is given over to a bacon-hardening room, a ham-boning and bacon skinning room and offices. On the first floor is a meat curing cooler and shipping room. The basement houses rooms for dry storage, and the fire pump and air compressor for operating the sprinkler system.

## CUT PLANT ACCIDENT COST.

(Continued from page 22.)

of absenteeism, less time spent in the first aid and hospital, and the weeding out of unsafe and undesirable employees, besides the friendly competition that has developed between our department heads concerning their individual departments.

## Truck Accidents Reduced.

In building up our truck fleet we encountered accidents and continually endeavored to establish a system to overcome them. In January, 1931, all truck drivers were called together and given a talk on accidents. Several of the accidents that had occurred during 1930 were discussed, and it was pointed out how these accidents could have been avoided.

This talk was followed through with weekly letters to each driver concerning safety, courtesy, integrity and his duties as a representative of our company. At every opportunity we discussed the driver's problems with him, helping him in every way to become more proficient. The result was that thirty-two drivers covered 1,170,000 miles from January 1 to September 1 this year with but seven minor accidents, causing severe damage to one of our trucks but involving no personal injury or lost time.

Our safety program has been made successful through safety posters placed throughout the plant, the monthly tour of inspection, our mechanical department's prompt action in taking care of all orders given pertaining to safety, the untiring efforts of our superintendent, supervisors, department heads, doctor and nurse, and the full cooperation of every employee.

Our president and general manager, Jay E. Decker, has his heart and soul in our safety program, not only from the standpoint of cost of compensation, but also from the humane standpoint. Mr. Decker has worked in all branches of the industry and realizes to the fullest extent the physical and mental suffering of the man who has been injured.

Mr. Decker requests a written report on every lost-time accident, giving all the details as to cause of the accident and what steps can be taken to avoid a recurrence of it, also a daily report of all lost-time accidents giving the names of the men, the number of days lost.



## ONE WAY TO BOOST SAUSAGE.

He recommends a quality product, even though slightly too youthful to include it in his diet. This is Robert Emmett Heeren, age one year, nephew and namesake of president Emmett Cavanaugh of the Progressive Packing Co., Chicago. He's all ready for a meat diet, anyway.



**JOS. H. HEINEMAN**  
**CHAS. E. HAMAN**

**HEINEMAN-HAMAN**  
INC.

**PROVISION**  
**BROKERS**

**402-10 W. 14TH STREET**  
**New York City**



## F. C. ROGERS, INC.

NINTH AND NOBLE STREETS  
PHILADELPHIA

**PROVISION**  
**BROKER**

*Member of New York Produce Exchange  
and Philadelphia Commercial Exchange*

### QUICK FREEZING METHODS.

(Continued from page 32.)

side of 15 lb. gauge against a head pressure of 185 lb. gauge. Refrigerating capacity, 125 tons.

Low-pressure side consisting of complete ammonia-automatic feed control, accumulator and 36,400 lineal feet of 2" ammonia direct expansion pipe installed in the room, complete.

Room, 58 feet long, 45 feet wide and 9 feet high insulated with 12" of sheet cork, complete.

Space for ante-room or use of other freezer for ante-room.

100 galvanized steel racks with open-work shelves.

#### For Quick-Freezing Machines.

For the quick-freezing machine the following equipment is required:

One motor driven, direct-connected, duplex two-stage ammonia compressor using ammonia inter-cooling, complete with high side, and low side consisting of brine cooler and pump. To operate at 14-lb. absolute suction pressure and a head pressure of 185 lbs., gauge. Refrigerating capacity, 55 tons.

Two quick-freezing machines, 122 feet long by 10'-6" wide, insulated with 8" cork insulation, complete, with a set of 1,000 aluminum molds.

Floor space in building 122 feet X 22 feet = 2,684 sq. ft.

Space for handling hams as they accumulate during the 12 hour killing time, a sufficient amount of space to hold 5,000 hams.

#### Draw Your Own Conclusions.

The interested reader may make his own estimate and draw his own conclusions.

There is not only the first cost to be considered in the selection of the type of freezing equipment, but the operating cost should concern one much more.

Referring to the diagram showing the comparison of the refrigerating capacities of both types of freezers, it is obvious that the advantage is all on the side of the quick-freezing machine.

Although the total refrigerating effect is the same, the efficiency of the refrigerating machines operating on the quick-freezer is far higher than the one operating under a variable load. A constant load is very suitable for a synchronous electric motor drive. The greatly variable load is not suitable for direct connected drive and the efficiency at lighter loads is low.

A study of the graphs will show the vast difference in operating cost between the two systems.

Ratio of h. p. per ton refrigeration = 1:1.3.

Total capacity ratio of refrigeration = 1:2.3.

Total h. p. ratio for the maximum load = 1:3.

Ammonia temperature employed in the low temperature freezer = minus 62° F.

Brine temperature employed in the quick freezing machine = minus 25° F.

#### Handling After Freezing.

It should be further understood that although the proper quick-freezing of the products is absolutely necessary for the ultimate success of the entire venture, it is just as important that the products are properly handled after freezing.

When stored without protection against desiccation the products should

## Gereke-Allen Carton Co.

1700 Chouteau Ave.  
St. Louis Mo.

Experts on Display Containers,  
Cartons, Etc. Also makers  
of the "Champion" Shipping  
Containers.

*We Can Help Your Sales*

be stored at proper temperature in a strictly neutral cold storage room. When products are to be transported by rail in a refrigerator car, or by insulated trucks, they should be properly wrapped in moisture and vapor proof insulated containers and stored in proper temperatures.

If long-time storage is at the end of the railhead (which should be for all highly perishable products at the point of production) then the transportation and distribution problems are very simple.

Later on, I hope to be in position to go fully into the subject of neutral storage, wrapping, transportation, etc.

#### CZECH HAM EXPORTS.

Ham exports from Czechoslovakia during July totaled 68 metric tons, of which 43 metric tons went to Austria. Other meat exports included 4 metric tons of pork and 2 metric tons of various sausages.

## Cold Storage Installation

All Kinds of Refrigerator Construction

**JOHN R. LIVEZEY**

Glenwood Avenue, West 22nd St., Philadelphia, Pa.  
526-536 St. Paul St., Baltimore, Md.  
962 Woodward Bldg., Washington, D. C.

## H. PETER HENSCHEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.



## PACKERS COMMISSION CO.

FORTY-SECOND FLOOR :: BOARD OF TRADE BLDG.

EXCLUSIVE PACKERS REPRESENTATIVES

PACKING HOUSE PRODUCTS

**CHICAGO**

SPECIALIZING IN—DRESSED HOGS—FROM THE CORN BELT

CROSS AND KELLY CODES :: LONG DISTANCE PHONE WEBSTER 3113

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading Thursday,  
November 12, 1931.

## REGULAR HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10 .....	10	12 1/4	13 1/4
10-12 .....	9	11 1/4	12 1/4
12-14 .....	8 1/2	11	12
14-16 .....	8 1/2	11	12
16-18 range .....	8 1/2	....	....

## BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18 .....	8 1/2	11 1/4	12
18-20 .....	8 1/2	11 1/4	12
20-22 .....	8 1/2	11 1/4	12
16-22 range .....	8 1/2	....	....

## SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12 .....	10 1/4	12 1/4	13 1/4
12-14 .....	10	11 1/4	12 1/4
14-16 .....	9 1/4	10 1/4	11 1/4
16-18 .....	8 1/4	9 1/4	10 1/4
18-20 .....	7 1/4	8 1/4	9 1/4
20-22 .....	7 1/4	8 1/4	9 1/4
22-24 .....	7 1/4	8 1/4	9 1/4
24-26 .....	7 1/4	8 1/4	9 1/4
26-30 .....	6 1/4	8 1/4	9 1/4
30-35 .....	6 1/4	8 1/4	9 1/4

## PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Sh. Shank.
4-6 .....	7	7 1/4	8 1/4
6-8 .....	7	7 1/4	8 1/4
8-10 .....	7	7 1/4	8 1/4
10-12 .....	6 1/4	7 1/4	8 1/4
12-14 .....	6 1/4	7 1/4	8 1/4

## BELLIES.

	Green. Sq. Sides.	Cured. S.P.	Dry. Cured.
6-8 .....	9 1/4	9 1/4	9 1/4
8-10 .....	9	9 1/4	9 1/4
10-12 .....	8 1/4	9	9 1/4
12-14 .....	8 1/4	9	9 1/4
14-16 .....	8 1/4	8 1/4	9 1/4
16-18 .....	8 1/4	8 1/4	9

## D. S. BELLIES.

	Clear. Standard.	Fancy.	Rib.
14-16 .....	7 1/4	8 1/4	....
16-18 .....	7 1/4	8 1/4	....
18-20 .....	7 1/4	8 1/4	....
20-25 .....	6 1/4	8 1/4	....
25-30 .....	6 1/4	8 1/4	....
30-35 .....	6 1/4	....	....
35-40 .....	6 1/4	....	....
40-50 .....	6 1/4	....	....
50-60 .....	6 1/4	....	....

## D. S. FAT BACKS.

	Standard.	Export Trim.
8-10 .....	6 1/4	6 1/4
10-12 .....	6 1/4	7 1/4
12-14 .....	7	7 1/4
14-16 .....	7 1/4	7 1/4
16-18 .....	7 1/4	7 1/4
18-20 .....	7 1/4	7 1/4
20-25 .....	8	8 1/4

## OTHER D. S. MEATS.

Extra short clears .....	35-45
Extra short ribs .....	35-45
Regular plates .....	6-8
Clear plates .....	4-6
Jowl butts .....	6 1/4
Green square jowls .....	6 1/4
Green rough jowls .....	6 1/4

## FUTURE PRICES.

SATURDAY, NOVEMBER 7, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov. ...	6.82 1/2	6.85	6.82 1/2	6.85b
Dec. ...	6.75	6.80	6.70—	6.72 1/2b
Jan. ...	6.55	6.65	6.55	6.62 1/2b
Mar. ...	....	....	....	6.65b
May ...	6.85	6.87 1/2	6.80	6.80b

## CLEAR BELLIES—

Jan. ...	6.25	....	....	6.25ax
May ...	6.25	....	....	6.70b

MONDAY, NOVEMBER 9, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov. ...	6.90	7.02 1/2	6.90	7.02 1/2
Dec. ...	6.80	6.97 1/2	6.80	6.97 1/2ax
Jan. ...	6.75	6.87 1/2	6.75	6.85-87 1/2
Mar. ...	6.95	6.95	6.90	6.90b
May ...	6.80	7.00	6.80	7.00b

## CLEAR BELLIES—

Jan. ...	6.55	....	....	6.55
May ...	6.75	7.00	6.75	7.00ax

TUESDAY, NOVEMBER 10, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov. ...	7.10	7.10	7.00	7.00ax
Dec. ...	6.92 1/2	6.92 1/2	6.70	6.70ax
Jan. ...	6.80	6.82 1/2	6.57 1/2	6.60
Mar. ...	6.92 1/2	6.92 1/2	6.70	6.70
May ...	6.97 1/2	6.97 1/2	6.80	6.80b

## CLEAR BELLIES—

Jan. ...	6.60	....	....	6.60ax
May ...	7.45	7.07 1/2	7.00	7.00ax

WEDNESDAY, NOVEMBER 11, 1931.

HOLIDAY. NO MARKET.

THURSDAY, NOVEMBER 12, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov. ...	6.90	6.92 1/2	6.90	6.92 1/2b
Dec. ...	6.62 1/2-60	6.62 1/2	6.60	6.60b
Jan. ...	6.60	....	....	6.60b
Mar. ...	6.72 1/2	6.72 1/2	6.70	6.70b
May ...	6.80	....	....	6.80b

## CLEAR BELLIES—

Jan. ...	....	....	....	6.60ax
May ...	....	....	....	6.92 1/2ax

FRIDAY, NOVEMBER 13, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov. ...	6.90	6.92 1/2	6.90	6.90ax
Dec. ...	6.55	6.55—	6.52 1/2	6.52 1/2ax
Jan. ...	6.50	6.57 1/2	6.50	6.52 1/2ax
Mar. ...	6.75	6.75	6.70—	6.80—ax
May ...	6.75	6.75	6.70—	6.70—ax

## CLEAR BELLIES—

Jan. ...	....	....	....	6.50n
May ...	....	....	....	6.87 1/2ax

Key: ax, asked; b, bid; n, nominal; —, split.

## WHEN YOU WANT TO BUY.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

## ANIMAL OILS.

Prime edible lard oil .....	@ 11
Headlight burning oil .....	@ 8 1/4
Prime winter strained .....	@ 7 1/2
Extra winter strained .....	@ 7 1/2
Extra lard oil .....	@ 7 1/2
Extra No. 1 .....	@ 7
No. 1 lard .....	@ 6 1/2
No. 2 lard .....	@ 6 1/2
Acidless tallow oil .....	@ 6 1/2
20 D. C. T. neatfoot .....	@ 13 1/2
Pure neatfoot oil .....	@ 9 1/4
Special neatfoot oil .....	@ 7 1/2
Extra neatfoot oil .....	@ 7 1/2
No. 1 neatfoot oil .....	@ 7
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

## COOPERAGE.

Ash pork barrels, black iron hoops .....	\$1.87 1/2 @ 1.40
Oak pork barrels, black iron hoops .....	1.45 @ 1.47 1/2
Ash pork barrels, galv. iron hoops .....	1.57 1/2 @ 1.00
White oak ham tierces .....	2.40 @ 2.45
Red oak lard tierces .....	1.87 1/2 @ 1.90
White oak lard tierces .....	2.07 1/2 @ 2.10

## CHICAGO RETAIL MEATS

## Beef.

	Week ended Nov. 11, '31.	Cor. whs., 1930.
No. No. No. No. No. No.	1. 2. 3. 1. 2. 3.	
Rib roast, hvy. end .....	24	18
Rib roast, lt. end .....	30	26
Chirk roast .....	20	18
Steaks, round .....	38	34
Steaks, sirlo, 1st cut .....	30	28
Steaks, porterhouse .....	45	38
Steaks, flank .....	25	22
Beef stew, chuck .....	15	14
Corn briskets, boneless .....	22	21
Cornd plates .....	9	6
Cornd rumps, bnls. .....	22	22

## Lamb.

	Good.	Com.	Good.	Com.
Hindquarters .....	23	10	26	13
Legs .....	24	12	26	15
Stews .....	10	8	15	10
Chops, shoulders .....	20	15	25	20
Chops, rib and loin .....	30	20	40	35

## Mutton.

	Good.	Com.	Good.	Com.
Legs .....	16	..	24	..
Stew .....	8	..	14	..
Shoulders .....	12	..	16	..
Chops, rib and loin .....	20	..	35	..

## Pork.

	Loins, 8@10 av.	Loins, 10@12 av.	Loins, 12@14 av.	Loins, 14 and over.
Chops .....	15	17	20	22
Shoulders .....	11	13	16	18
Ribs .....	11	13	16	18
Spareribs .....	11	13	16	18
Hocks .....	10	12	15	18
Leaf lard, raw .....	9	11	14	17

## Veal.

	Hindquarters .....	Forequarters .....	Legs .....	Breasts .....	Shoulders .....	Cutlets .....	Rib and loin chops .....
	24	12	25	15	14	14	14
	@ 26	@ 14	@ 25	@ 15	@ 16	@ 14	@ 14

## Butchers' Offal.

	Suet .....	Shop fat .....	Bone, per 100 lbs. ....	Calf skins .....	Klips .....	Deacons .....
	@ 1	@ 1	@ 10	@ 7	@ 7	@ 7
	@ 1	@ 1	@ 10	@ 7	@ 7	@ 7

## CURING MATERIALS.

	Nitrite of soda, l. c. l. Chicago .....	Bbls. Soda
Salt .....	25 bbl. lots. f.o.b. N. Y. ....	10 1/2
Dbl. refined granulated .....	6 1/2	1 1/2
Small crystals .....	7 1/2	1 1/2
Medium crystals .....	8	1 1/2
Large crystals .....	8	1 1/2
Bbl. reld. gran. nitrate of soda .....	3 1/2	1 1/2
Less than 25 bbl. lots, 1/4c more.		

	Salt—
Granulated, carlots, per ton, f.o.b. Chicago, bulk .....	2.00
Medium, carlots, per ton, f.o.b. Chicago, bulk .....	2.10
Rock, carlots, per ton, f.o.b. Chicago .....	2.20

	Sugar—
Raw sugar, 96 basis, f.o.b. New Orleans .....	21.4
Second sugar, 90 basis .....	21.4
Syrup testing, 63 to 65 combined sucrose and invert, New York .....	21.4
Standard gran. f.o.b. refiners (2%) .....	21.4
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2% .....	21.4
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% .....	21.4

## SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice .....	7	11
Cinnamon .....	12	18
Cloves .....	20	34
Coriander .....	5	7 1/2
Ginger .....	45	50
Mace .....	12	17
Nutmeg .....	12	15
Pepper, black .....	12	15
Pepper, Cayenne .....	12	15
Pepper, red .....	10	15
Pepper, white .....	10	15

## PURE VINEGARS

A. P. CALLAHAN &amp; COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers—	Week ended Nov. 11, 1931.	
400-500	18	@ 19
500-600	17 1/2	@ 18 1/2
600-1000	17 1/2	@ 18 1/2
Good native steers—		
400-500	17	@ 17 1/2
500-600	16	@ 17
600-1000	15 1/2	@ 16 1/2
Medium steers—		
400-500	14 1/2	@ 15 1/2
500-600	13 1/2	@ 14 1/2
600-1000	12 1/2	@ 13 1/2
Hatters, good, 400-600	14 1/2	@ 17
Head quarters, choice.	7	@ 9
Fore quarters, choice.	24	@ 24
	15	@ 15

## Beef Cuts.

	Week ended Nov. 11, 1931.	Cor. week, 1930.
Steer loins, prime.	@ 37	...
Steer loins, No. 1.	@ 35	...
Steer loins, No. 2.	@ 30	...
Steer short loins, prime.	@ 47	...
Steer short loins, No. 1.	@ 45	...
Steer short loins, No. 2.	@ 36	...
Steer loin ends (hips).	@ 28	...
Steer loin ends, No. 2.	@ 25	...
Steer loins, No. 1.	@ 15 1/2	...
Steer short loins.	@ 18	...
Steer loin ends (hips).	@ 13	...
Steer ribs, prime.	@ 28	...
Steer ribs, No. 1.	@ 25	...
Steer ribs, No. 2.	@ 11	...
Steer ribs, No. 3.	@ 8 1/2	...
Steer rounds, prime.	@ 15 1/2	...
Steer rounds, No. 1.	@ 14	...
Steer rounds, No. 2.	@ 14 1/2	...
Steer chuck, prime.	@ 13	...
Steer chuck, No. 1.	@ 13 1/2	...
Steer chuck, No. 2.	@ 12 1/2	...
Steer chuck, No. 3.	@ 8 1/2	...
Steer chuck, No. 4.	@ 8	...
Steer plates.	@ 9 1/2	...
Medium plates.	@ 5 1/2	...
Small plates.	@ 5	...
Steer navel ends.	@ 7 1/2	...
Steer navel ends.	@ 6	...
Fore shanks.	@ 7 1/2	...
Head shanks.	@ 5	...
Strip loins, No. 1, bbls.	@ 50	...
Strip loins, No. 2.	@ 50	...
Strip loins, No. 3.	@ 30	...
Strip loins, No. 4.	@ 22	...
Beef tenderloins, No. 1.	@ 60	...
Beef tenderloins, No. 2.	@ 50	...
Beef tenderloins, No. 3.	@ 18	...
Beef tenderloins, No. 4.	@ 12	...
Beef tenderloins, No. 5.	@ 8	...
Beef tenderloins, No. 6.	@ 10	...
Beef tenderloins, No. 7.	@ 10	...
Beef tenderloins, No. 8.	@ 10	...
Beef tenderloins, No. 9.	@ 10	...
Beef tenderloins, No. 10.	@ 10	...
Beef tenderloins, No. 11.	@ 10	...
Beef tenderloins, No. 12.	@ 10	...
Beef tenderloins, No. 13.	@ 10	...
Beef tenderloins, No. 14.	@ 10	...
Beef tenderloins, No. 15.	@ 10	...
Beef tenderloins, No. 16.	@ 10	...
Beef tenderloins, No. 17.	@ 10	...
Beef tenderloins, No. 18.	@ 10	...
Beef tenderloins, No. 19.	@ 10	...
Beef tenderloins, No. 20.	@ 10	...
Beef tenderloins, No. 21.	@ 10	...
Beef tenderloins, No. 22.	@ 10	...
Beef tenderloins, No. 23.	@ 10	...
Beef tenderloins, No. 24.	@ 10	...
Beef tenderloins, No. 25.	@ 10	...
Beef tenderloins, No. 26.	@ 10	...
Beef tenderloins, No. 27.	@ 10	...
Beef tenderloins, No. 28.	@ 10	...
Beef tenderloins, No. 29.	@ 10	...
Beef tenderloins, No. 30.	@ 10	...
Beef tenderloins, No. 31.	@ 10	...
Beef tenderloins, No. 32.	@ 10	...
Beef tenderloins, No. 33.	@ 10	...
Beef tenderloins, No. 34.	@ 10	...
Beef tenderloins, No. 35.	@ 10	...
Beef tenderloins, No. 36.	@ 10	...
Beef tenderloins, No. 37.	@ 10	...
Beef tenderloins, No. 38.	@ 10	...
Beef tenderloins, No. 39.	@ 10	...
Beef tenderloins, No. 40.	@ 10	...
Beef tenderloins, No. 41.	@ 10	...
Beef tenderloins, No. 42.	@ 10	...
Beef tenderloins, No. 43.	@ 10	...
Beef tenderloins, No. 44.	@ 10	...
Beef tenderloins, No. 45.	@ 10	...
Beef tenderloins, No. 46.	@ 10	...
Beef tenderloins, No. 47.	@ 10	...
Beef tenderloins, No. 48.	@ 10	...
Beef tenderloins, No. 49.	@ 10	...
Beef tenderloins, No. 50.	@ 10	...
Beef tenderloins, No. 51.	@ 10	...
Beef tenderloins, No. 52.	@ 10	...
Beef tenderloins, No. 53.	@ 10	...
Beef tenderloins, No. 54.	@ 10	...
Beef tenderloins, No. 55.	@ 10	...
Beef tenderloins, No. 56.	@ 10	...
Beef tenderloins, No. 57.	@ 10	...
Beef tenderloins, No. 58.	@ 10	...
Beef tenderloins, No. 59.	@ 10	...
Beef tenderloins, No. 60.	@ 10	...
Beef tenderloins, No. 61.	@ 10	...
Beef tenderloins, No. 62.	@ 10	...
Beef tenderloins, No. 63.	@ 10	...
Beef tenderloins, No. 64.	@ 10	...
Beef tenderloins, No. 65.	@ 10	...
Beef tenderloins, No. 66.	@ 10	...
Beef tenderloins, No. 67.	@ 10	...
Beef tenderloins, No. 68.	@ 10	...
Beef tenderloins, No. 69.	@ 10	...
Beef tenderloins, No. 70.	@ 10	...
Beef tenderloins, No. 71.	@ 10	...
Beef tenderloins, No. 72.	@ 10	...
Beef tenderloins, No. 73.	@ 10	...
Beef tenderloins, No. 74.	@ 10	...
Beef tenderloins, No. 75.	@ 10	...
Beef tenderloins, No. 76.	@ 10	...
Beef tenderloins, No. 77.	@ 10	...
Beef tenderloins, No. 78.	@ 10	...
Beef tenderloins, No. 79.	@ 10	...
Beef tenderloins, No. 80.	@ 10	...
Beef tenderloins, No. 81.	@ 10	...
Beef tenderloins, No. 82.	@ 10	...
Beef tenderloins, No. 83.	@ 10	...
Beef tenderloins, No. 84.	@ 10	...
Beef tenderloins, No. 85.	@ 10	...
Beef tenderloins, No. 86.	@ 10	...
Beef tenderloins, No. 87.	@ 10	...
Beef tenderloins, No. 88.	@ 10	...
Beef tenderloins, No. 89.	@ 10	...
Beef tenderloins, No. 90.	@ 10	...
Beef tenderloins, No. 91.	@ 10	...
Beef tenderloins, No. 92.	@ 10	...
Beef tenderloins, No. 93.	@ 10	...
Beef tenderloins, No. 94.	@ 10	...
Beef tenderloins, No. 95.	@ 10	...
Beef tenderloins, No. 96.	@ 10	...
Beef tenderloins, No. 97.	@ 10	...
Beef tenderloins, No. 98.	@ 10	...
Beef tenderloins, No. 99.	@ 10	...
Beef tenderloins, No. 100.	@ 10	...

## Beef Products.

Brains (per lb.)	@ 6	@ 12
Hearts	@ 5	@ 9
Tongues	@ 22	@ 32
Sweetbreads	@ 15	@ 26
Ox-tails, per lb.	@ 12	@ 11
Frisk tripe, plain	@ 8	@ 8
Frisk tripe, H. C.	@ 8	@ 10
Livers	@ 15	@ 18
Kidneys, per lb.	@ 11	@ 11

## Veal.

Choice carcass	@ 12	17 @ 18
Good carcass	7 @ 10	12 @ 16
Good saddles	15 @ 17	20 @ 23
Good racks	8 @ 11	10 @ 15
Medium racks	5 @ 6	8 @ 8

## Veal Products.

Brains, each	6 @ 7	@ 12
Sweetbreads	@ 45	@ 60
Calf livers	@ 45	@ 60

## Lamb.

Choice lambs	@ 15	@ 17
Medium lambs	@ 13	@ 15
Medium saddles	@ 18	@ 22
Medium racks	@ 16	@ 20
Choice foies	@ 10	@ 12
Medium foies	@ 9	@ 10
Lamb fries, per lb.	@ 25	@ 33
Lamb tongues, per lb.	@ 12	@ 16
Lamb kidneys, per lb.	@ 20	@ 25

## Mutton.

Heavy sheep	@ 4	@ 7
Light sheep	@ 5	@ 9
Heavy saddles	@ 8	@ 12
Light saddles	@ 3	@ 5
Heavy foies	@ 4	@ 7
Light foies	@ 4	@ 7
Mutton legs	@ 11	@ 14
Mutton stew	@ 7	@ 10
Mutton stew	@ 8	@ 10
Sheep tongues	@ 10	@ 13
Sheep heads, each.	@ 10	@ 10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 14	@ 18
Picnic shoulders	@ 9	@ 13
Skinned shoulders	@ 9	@ 13
Tenderloins	@ 28	@ 48
Spare ribs	@ 10 1/2	@ 13
Back fat	@ 9	@ 13
Boston butts	@ 11	@ 17
Boneless butts, cellar trim,		
2@4	@ 14	@ 23
Hocks	@ 7	@ 10
Tails	@ 6	@ 12
Neck bones	@ 3 1/2	@ 4 1/2
Slip bones	@ 9	@ 14
Blade bones	@ 9	@ 14
Pigs' feet	@ 4	@ 5
Kidneys, per lb.	@ 6	@ 10
Livers	@ 5	@ 9
Brains	@ 10	@ 12
Ears	@ 5	@ 7
Snouts	@ 7	@ 9
Heads	@ 7	@ 9

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.	@ 21	@ 21
Country style sausage, fresh in link.	@ 18	@ 18
Country style sausage, fresh in bulk.	@ 17	@ 17
Country style pork sausage, smoked.	@ 17	@ 17
Frankfurts in sheep casings.	@ 17	@ 17
Frankfurts in hog casings.	@ 16	@ 16
Bologna in beef bungs, choice.	@ 14 1/2	@ 14 1/2
Bologna in cloth, paraffined, choice.	@ 13	@ 13
Bologna in beef middles, choice.	@ 16	@ 16
Liver sausage in hog bungs.	@ 19 1/2	@ 19 1/2
Smoked liver sausage in hog bungs.	@ 12 1/2	@ 12 1/2
Head cheese	@ 16	@ 16
New England luncheon specialty.	@ 20	@ 20
Minced luncheon specialty, choice.	@ 16	@ 16
Tongue sausage	@ 21	@ 21
Blood sausage	@ 15	@ 15
Souse	@ 13	@ 13
Polish sausage	@ 16	@ 16

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.	@ 42	@ 42
Thuringer Cervelat	@ 18	@ 18
Farmer	@ 26	@ 26
Holsteiner	@ 24	@ 24
B. C. Salami, choice.	@ 41	@ 41
Milano Salami, choice, in hog bungs.	@ 35	@ 35
L. C. Salami, new condition.	@ 18	@ 18
Frisses, choice, in hog middles.	@ 31	@ 31
Genoa style salami	@ 31	@ 31
Pepperoni	@ 31	@ 31
Mortadella, new condition.	@ 18	@ 18
Capicola	@ 41	@ 41
Italian style hams.	@ 33	@ 33
Virginia hams	@ 39	@ 39

## SAUSAGE MATERIALS.

Regular pork trimmings.	@ 5 1/2	@ 5 1/2
Special lean pork trimmings.	@ 8 1/2	@ 8 1/2
Extra lean pork trimmings.	@ 9 1/2	@ 9 1/2
Neck bone trimmings.	@ 7	@ 7
Pork cheek meat.	@ 5	@ 5
Pork hearts	@ 4 1/2	@ 4 1/2
Pork livers	2 1/2 @ 3	@ 7 1/2
Native boneless bull meat (heavy).	@ 7 1/2	@ 7 1/2
Boneless chucks	@ 8 1/2	@ 8 1/2
Shank meat	@ 8 1/2	@ 8 1/2
Beef trimmings	@ 5 1/2	@ 5 1/2
Beef hearts	@ 4 1/2	@ 4 1/2
Beef cheeks (trimmed).	@ 5 1/2	@ 5 1/2
Dressed canners, 350 lbs. and up.	@ 5	@ 5
Dressed cutter cows, 400 lbs. and up.	@ 5 1/2	@ 5 1/2
Dr. bologna bulls, 600 lbs. and up.	@ 5 1/2	@ 5 1/2
Beef tripe	@ 2 1/2	@ 2 1/2
Pork tongues, canner trim S. P.	@ 5	@ 5

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:		
Domestic rounds, 180 pack.	23	
Domestic rounds, 140 pack.	35	
Export rounds, wide.	51	
Export rounds, medium.	25	
Export rounds, narrow.	32	
No. 1 weasands.	13	
No. 2 weasands.	17	
No. 1 bungs.	12	
No. 2 bungs.	12	
Middles, regular.	95	
Middles, select, wide, 2@2 1/2 in. diameter.	1.25	
Dried bladders:		
12-15 in. wide, flat.	1.70	
10-12 in. wide, flat.	1.20	
8-10 in. wide, flat.	.60	
6-8 in. wide, flat.	.50	
Hog casings:		
Narrow, per 100 yds.	2.75	
Narrow, special, per 100 yds.	2.25	
Medium, regular, per 100 yds.	1.10	
Wide, per 100 yds.	.70	
Extra wide, per 100 yds.	.75	
Export bungs.	.30	
Large prime bungs.	.22	
Medium prime bungs.	.12	
Small prime bungs.	.08	
Middles, per set.	.20	
Stomachs.	.08	

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.	\$4.50	
Large tins, 1 to crate.	5.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.	5.75	
Large tins, 1 to crate.	6.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.	4.75	
Large tins, 1 to crate.	5.75	

## DRY SALT MEATS.

Extra short clears.	@ 7	@ 7
Extra short ribs.	@ 7	@ 7
Short clear middles, 60-lb. av.	@ 11	@ 11
Clear bellies, 18@20 lbs. av.	@ 7	@ 7
Clear bellies, 14@16 lbs.	@ 7 1/2	@ 7 1/2
Rib bellies, 20@22 lbs.	@ 6 1/2	@ 6 1/2
Rib bellies, 25@30 lbs.	@ 6 1/2	@ 6 1/2
Fat backs, 10@12 lbs.	@ 6 1/2	@ 6 1/2
Fat backs, 14@16 lbs.	@ 7 1/2	@ 7 1/2
Regular plates	@ 6	@ 6
Butts	@ 5 1/2	@ 5 1/2

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 18	@ 18
Fancy skd. hams, 14@16 lbs.	@ 18 1/2	@ 18 1/2
Standard reg. hams, 14@16 lbs.	@ 17	@ 17
Picnics, 4@8 lbs.	@ 15	@ 15
Fancy bacon, 6@8 lbs.	@ 22	@ 22
Standard bacon, 6@8 lbs.	@ 16	@ 16
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	@ 35	@ 35
Outsides, 5@9 lbs.	@ 25	@ 25
Knuckles, 5@9 lbs.	@ 30	@ 30
Cooked hams, choice, skin on, fattened.	@ 27 1/2	@ 27 1/2
Cooked hams, choice, skinless, fattened.	@ 28	@ 28
Cooked picnics, skin on, fattened.	@ 20	@ 20
Cooked picnics, skinned, fattened.	@ 21	@ 21
Cooked loin roll, smoked.	@ 36	@ 36

## BARRELED PORK AND BEEF.

Mess pork, regular.	\$	@ 18.00
Family back pork, 24 to 34 pieces.	@ 20.00	@ 20.00
Family back pork, 35 to 45 pieces.	@ 20.00	@ 20.00
Clear back pork, 40 to 50 pieces.	@ 17.00	@ 17.00
Clear plate pork, 25 to 35 pieces.	@ 15.00	@ 15.00
Brisket pork	@ 15.00	@ 15.00
Bean pork	@ 15.00	@ 15.00
Plate beef	@ 13.50	@ 13.50
Extra plate beef, 200 lb. bbls.	@ 14.50	@ 14.50

## VIN &amp; PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00	
Honeycomb tripe, 200-lb. bbl.	15.00	
Pocket honeycomb tripe, 200-lb. bbl.	17.00	
Pork feet, 200-lb. bbl.	18.50	
Pork tongues, 200-lb. bbl.	35.00	
Lamb tongues, long cut, 200-lb. bbl.	30.00	
Lamb tongues, short cut, 200-lb. bbl.	37.00	

## OLEOMARGARINE.

White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.	@15
Nut, 1-lb. cartons, f.o.b. Chicago.....	@12
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@12

# Retail Section

## Meat for Economy

### An Idea for the Trade in Boosting Holiday Business

Almost immediately after Thanksgiving most merchants begin to display and advertise their Christmas wares. Some even begin before Thanksgiving, especially those who advertise in magazines.

In the past the meat trade has done little to capitalize on extra business at Christmas time. Both meat packer and meat retailer have accepted the idea that this is a period when poultry is king, and they have been content to await their turn when buying would again center on meats.

This seems a mistake, as there are many ways in which meat can participate in the Christmas festivities, not only as gifts, but as a part of the family menu.

### Why Not Suggest Meat?

This year particularly, when so many must watch their expenditures, the price of meat offers many advantages in gift selection.

A smoked ham, a smoked picnic, a slab of bacon, a roast of beef, a saddle of veal or a leg of lamb—or even a nice thick juicy steak—would be a most welcome gift in any family.

What better for the Christmas Eve dinner than a thick juicy porterhouse or sirloin steak or a loin of pork? What better for Christmas morning breakfast than dainty pork sausage links?

For the Christmas dinner, with family and friends around the festal board, turkey alone cannot furnish the meat of the meal. It must be supplemented by cold baked ham or cold roast beef, or both. Or, where the family is small, the turkey menu of two or more days must be varied with steaks, chops, sausage and similar meats.

### Plenty to Talk About.

There are numerous talking points for the meat industry as the holiday season approaches. Plenty of facts for use over the retail counter and in newspaper and magazine advertising copy.

With packaging and wrapping materials now available in the gayest of colors, it is easy to give the Christmas atmosphere to meat packages. Indeed it would seem that here is a golden opportunity awaiting meat packers and wholesale and retail meat distributors

to increase the sale of their wares.

Packers have advertised ham and bacon from time to time as Christmas gifts, but they have not pushed these products to the extent their use warrants. Also, they have wrapped them in holly or other Christmas papers, but their use as gifts has been incidental.

In what was perhaps the year of greatest prosperity in this country one firm of wholesale and retail meat distributors, A. T. Schroth & Sons, Washington, D. C., were among those who advertised smoked meats as Christmas gifts. In answer to the ever present question of "What to give?" this company talked to its patrons and the public as follows, in newspaper advertising space:

### Telling Public About It.

"As Christmas approaches most of us are confronted with the problem of what to give. Although we want to give something that will bring a lasting smile of appreciation to the face of the recipient, the majority of us must think of the cost.

"Have you ever stopped to consider how appropriate and how appreciated useful gifts are? And what more useful and appreciated than foodstuffs?"

## FOUNTAIN BRAND PRODUCTS

Always Satisfy

### What to Give?




As Christmas approaches most of us are confronted with the problem of what to give. Although we want to give something that will bring a lasting smile of appreciation to the face of the recipient, the majority of us must think of the cost.

Have you ever stopped to consider how appropriate and how appreciated useful gifts are? And what more useful and appreciated than foodstuffs? A savory, "Sweet as a Nut" FOUNTAIN BRAND Ham or an appetizing strip of FOUNTAIN BRAND Breakfast Bacon, for example, would be a most welcome Christmas remembrance to many.

Go over your list of friends and relatives and you'll find that you can do a lot of your Christmas shopping in your neighborhood meat shop. But be sure to ask and look for that "Fountain Brand" stamp, for it is a mark that distinguishes the best that money can buy. Fountain Brand Products surely please.

### A. T. Schroth & Sons

(Wholesale and Retail)  
Stands: 474, 475, 476 Center Market (B. St. Wing)  
Phone: Main 7627-7628

### MEAT FOR CHRISTMAS GIFTS.

This advertisement was used by a meat distributor during a recent pre-holiday season. It was a year when everybody had plenty of money to spend.

It is the type of advertisement that should have equal or greater appeal this year, when funds are being conserved and everyone wants the most for his money. There is no more practical Christmas gift than a smoked ham, a piece of bacon, a loin of beef, a nice thick steak or some other meat cut.

This company then capitalized on its own branded product as follows:

"A savory 'sweet as a nut' Fountain brand ham or an appetizing strip of Fountain brand breakfast bacon, for example, would be a most welcome Christmas remembrance to many.

"Go over your list of friends and relatives and you'll find that you can do a lot of your Christmas shopping in your neighborhood meat shop."

This year, when funds are more limited, this type of advertising copy should have even greater appeal.

### Talk Ham as Well as Turkey.

It has been pointed out that the time when a majority of the people are talking turkey is a good time to talk ham.

And, why not? Giving a nice smoked ham, or a piece of smoked bacon, which can be used after the Christmas holidays if desired, is just as acceptable as some trinket or useless thing which is later put away in the museum of holiday souvenirs.

Advertising such as that done by this Washington firm not only furnishes many givers a thought for Christmas which helps them to solve their gift problem, but it brings good returns to the advertisers.

This kind of selling is the most successful in present day merchandising. It is offering the customer something he wants and something that fills an urgent need. Such sales are the easiest of all to make.

Meat men should begin now to lay plans for a bigger and better Christmas business.

### KNOW YOUR NEIGHBORHOOD.

Thorough knowledge of community characteristics and consumer buying habits in the area in which he trades is of primary importance to the success of the modern food dealer, according to findings of the Louisville Survey recently made public by the U. S. Department of Commerce. All principal factors involved in producing net profit in the store—including turnover, gross margin, and operating expense—are shown to be directly affected by store location and community type.

Dealers skilled in analyzing customer and commodity conditions in their neighborhoods frequently find themselves able to eliminate portions of their stock which do not justify space in their store, the report holds. Such elimination results in reduced overhead by reduction of carrying charges, and increases turnover. Improvement in store appearance and saving of valuable space may also follow. Not the least impor-



tant result to be expected is increased customer satisfaction, owing to disappearance from the shelves of articles which have deteriorated in appearance or quality, and substitution of fresh stock.

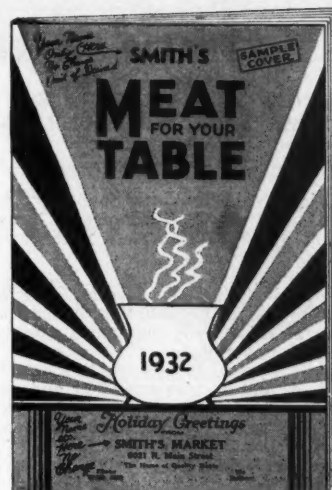
Gross margin of the dealer is more strongly influenced by community type than by any other one factor, the study reveals. The dealer operating in high-income communities must take a higher margin in order to meet the expense of the more extensive service and longer service which customers of this type demand. Gross margin in the Louisville stores studied ranged from 27.5 per cent in communities of highest income class to 25.3 per cent in the least prosperous neighborhoods. In all instances the highest margin ratios existed in stores serving the more well-to-do communities.

Ability to interpret intelligently the conditions existing in a store trading territory also is seen as one of the dealer's principal aids in reducing operating expense. Discarding of hard-to-sell items and competing lines means that

less selling effort is required, cost is reduced, less money need be invested, and greater profits may be expected from an inventory adjusted to local needs. Delivery and credit expense also may be markedly affected by the accuracy with which the dealer appraises the real requirements of his public with regard to these.

To aid the individual proprietor in making a satisfactory analysis of his own trading community, the report presents a scale of community ratings based upon income, purchasing power, residential type and similar factors. Each establishment studied in Louisville is rated according to this system, and the characteristics of its trading territory fully described. Fifteen leading food commodity groups—such as meat, bread, canned goods, fruits and vegetables—are then analyzed to reveal their comparative sales performance in each of the different community types.

With this data, it is held, the dealer using the report may easily place his own community in the scale of ratings, and compare his own sales results obtained on the different commodities with those shown by the representative group of Louisville stores.



#### CHRISTMAS BOOK FOR CUSTOMERS.

This combination meat recipe book and 1932 calendar, containing 110 new recipes for beef, veal, pork and lamb dishes, may be obtained by retailers at cost. It makes an excellent holiday gift from the retailer to his customers, and is made individual by printing his name twice on the front cover, both as a part of the title and as a part of the holiday greeting, as indicated above.

The book is available at \$4.95 per 100 copies in any quantity of 100 or more, with no extra charge for imprinting the name. Copies may be ordered from the National Live Stock and Meat Board, or THE NATIONAL PROVISIONER, both at 407 S. Dearborn st., Chicago. A sample copy will be sent on request.

### OCTOBER FRESH MEAT PRICES COMPARED

#### New York.

Wholesale fresh meat prices for October compared with September, 1931, and October, 1930, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		Oct., 1931.	Sept., 1931.	Oct., 1930.
BEEF.				
Steer—				
550-700 lbs.	Choice	\$17.06	\$16.18	\$19.18
	Good	16.01	14.90	17.33
700 lbs. up.	Choice	16.34	15.77	18.06
	Good	15.02	14.42	17.10
500 lbs. up.	Medium	12.85	11.26	13.62
	Common	9.68	8.07	11.12
Cow—	Good	11.04	11.02	12.75
	Medium	9.62	8.95	10.88
	Common	8.12	7.26	9.32
VEAL CARCASSES (Skin On).				
	Choice	15.08	19.12	22.28
	Good	13.00	17.34	20.10
	Medium	11.15	14.82	17.44
	Common	9.55	12.68	15.28
LAMB.				
38 lbs. down.	Choice	14.95	16.24	18.22
	Good	13.55	14.85	17.22
	Medium	12.32	12.96	15.52
39-45 lbs.	Choice	14.95	16.24	18.22
	Good	13.55	14.85	17.22
	Medium	12.32	12.96	15.52
MUTTON (Ewe).				
70 lbs. down.	Good	7.36	7.78	9.01
	Medium	5.91	6.22	7.60

#### Chicago.

Wholesale fresh meat prices for October compared with September, 1931, and October, 1930, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		Oct., 1931.	Sept., 1931.	Oct., 1930.
BEEF.				
Steer—				
550-700 lbs.	Choice	\$15.52	\$14.96	\$18.71
	Good	14.34	12.98	16.32
700 lbs. up.	Choice	14.82	14.13	17.06
	Good	13.52	13.20	15.67
500 lbs. up.	Medium	10.70	10.50	13.15
	Common	8.66	8.31	10.36
Cow—	Good	9.71	9.36	11.60
	Medium	8.46	8.00	10.29
	Common	7.38	6.78	9.00
VEAL CARCASSES (Skin On).				
	Choice	13.28	15.44	19.72
	Good	11.61	14.40	17.62
	Medium	9.70	13.32	15.30
	Common	8.20	11.46	13.10
LAMB.				
38 lbs. down.	Choice	14.09	15.08	17.57
	Good	13.05	14.50	16.20
	Medium	12.19	12.38	14.68
39-45 lbs.	Choice	14.09	15.08	17.57
	Good	13.05	14.50	16.20
	Medium	12.19	12.38	14.68
MUTTON (Ewe).				
70 lbs. down.	Good	7.70	7.00	8.84
	Medium	5.70	5.24	7.48

Prices of steers and lambs, Chicago, and wholesale and retail fresh meat prices, New York during October, 1931, compared with those of September, 1931, and of October a year ago, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Average price live animal <sup>1</sup> per 100 lbs.			Average wholesale price of carcass <sup>2</sup> per 100 lbs.			Composite retail price <sup>3</sup> per lb.		
	Oct., 1931.	Sept., 1931.	Oct., 1930.	Oct., 1931.	Sept., 1931.	Oct., 1930.	Oct., 1931.	Sept., 1931.	Oct., 1930.
Steer—									
Choice	\$10.41	\$ 9.72	\$11.97	\$17.06	\$16.14	\$19.13	\$34.46	\$36.78	\$43.33
Good	8.93	8.58	11.23	16.01	14.88	17.29	29.38	30.86	34.06
Medium	6.90	6.82	9.33	12.35	11.21	13.80	22.20	28.01	31.92
Weighted Av. <sup>4</sup>	8.80	8.44	10.95	15.39	14.21	16.91	28.91	31.03	36.13
Lamb—									
Choice	6.02	7.23	8.42	14.95	16.43	18.18	29.22	33.06	38.74
Good	6.10	6.61	7.76	13.55	15.00	17.18	24.00	24.74	27.65
Medium	5.40	5.64	6.92	12.32	13.04	15.42	20.74	23.46	26.17
Weighted Av. <sup>4</sup>	5.96	6.40	7.90	13.46	14.63	16.75	24.16	26.74	30.17

<sup>1</sup>Steers, 1,100-1,300 lbs. choice, 900-1,100 lbs. good and medium. Lambs, 90 lbs. down.

<sup>2</sup>Beef, 550-700 lbs. choice and good, 500 lbs. up, medium. Lamb, 38 lbs. down.

<sup>3</sup>Based on percentage trimmed retail cuts at average retail quotations.

<sup>4</sup>Credit and delivery for choice and cash and carry for good and medium.

<sup>5</sup>Retail prices previous to October, 1931, represented the mean of the range of quotations but subsequently they represent the average of all quotations reported for a designated grade.

<sup>6</sup>Medium to choice grades, weighted according to estimated New York distribution, 1 c., Beef, choice 24½ per cent, good 5½ per cent and medium 24 per cent. Lamb, choice 28 per cent, good 33 per cent and medium 40 per cent.

#### NEWS OF THE RETAILERS.

P. K. Dougherty, Cutler, Cal., has leased his meat market and grocery. D. G. Dougherty is lessee.

W. C. Gabriel has engaged in the meat and grocery business at 662 Hedges ave., Fresno, Cal.

Lawrence Reed, has purchased the meat market of Phil Botzner, Burr Oak, Mich.

John Souza, Salinas, Cal., will add a meat department to his grocery store.

Jacob Pilchick has engaged in the meat business at 611 Washington st., San Francisco, Cal.

J. L. Wells, Payette, Ida., has been succeeded in the meat business by H. A. Mende and Albert Zeigenhagen.

The meat market of Wm. Lund, Conway, Wash., has been destroyed by fire.

The Park'n Shop Market, Tacoma, Wash., has opened a meat department under the management of A. F. Steidel and E. H. Ballard.

The Krachie Meat Market, Ewing, Neb., has been damaged by fire.

Edward Groman, Emmetsburg, Ia., has purchased the interest of A. Jackman in the Hones and Jackman meat market.

Wm. Seute opened a new grocery and meat market at 120 West Main st., Lewistown, Mont.

The Krachie meat market, Ewing, Neb., has been damaged by fire.

A. Clark will open a grocery and meat market at Republican City, Neb.

Antoine Marcotte purchased The City Meat Market at Rolla, N. Dak.

Elmer Noah will open a meat market and grocery at Gregory, S. Dak.



# New York Section

## NEW YORK NEWS NOTES.

J. M. Kastner, cashier Adolf Gobel, Inc., Brooklyn, is spending a week at his home in Middle Village, N. Y.

Vice-Presidents J. C. Spang, jr., and N. R. Clark, Swift & Company, Chicago, spent a few days in New York during the past week.

President Samuel Slotkin, Hygrade Food Products Corporation, is spending several days at the company's plants in Detroit and Chicago.

B. A. Braun, vice-president and general sales manager, Jacob Dold Packing Company, Buffalo, spent a few days in New York during the past week.

Friends of Ewald Bartel, head of L. Bartel, Inc., well-known wholesale meat dealers of 2304 Twelfth ave., are extending their sympathy on the death of his mother, Mrs. Lydia Bartel, on November 10.

Raylee Ellis, assistant consul for the Polish government at New York City, paid a visit to the New York office of THE NATIONAL PROVISIONER during the past week.

D. G. Cummins, market reporter and meat grader, U. S. Bureau Agricultural Economics, New York office, is taking charge of the Boston office during the absence of Earl Higgins.

F. D. Green, general superintendent's office, Armour and Company, Chicago, visited at the plant of the New York Butchers' Dressed Meat Company for several days during the past week.

Armour and Company Chicago visitors during the past week included J. J. McEncroe, D. E. Levering and W. G. Winkler, all of the beef and pork cuts department, and B. J. Dolan, head of the canned foods department.

Visitors to Wilson & Co. during the

past week included Vice-President James D. Cooney, head of the legal department; Vice-President Carl Fowles, general manager branch house department; P. W. Seyl, credit department; and "Sir James" Clark, all of Chicago.

Meat, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended November 7, 1931, were as follows: Brooklyn, 20 lbs.; Manhattan, 970 lbs.; Queens, 4 lbs. Total, 1,000 lbs. Poultry and Game.—Manhattan, 96 lbs.

## AMONG RETAIL MEAT DEALERS.

One new member was added to the roster of Eastern District Branch at its meeting on Tuesday evening. Routine matters and several interesting discussions took up most of the evening. It was decided to attend the interbranch meeting in Jamaica on December 2 in a body, and a special bus will be secured for the accommodation of the members. Because the next regular meeting occurs in Thanksgiving week, this date has been changed to November 19.

The many friends of Mrs. Gus Forsquith, an active Jamaica member of the Ladies' Auxiliary, will regret to learn that she met with a serious accident recently.

Washington Heights Branch have changed their meeting rooms from the Subway Building to No. 600 81st st.

Eastern District Branch Ladies Auxiliary gave a stork shower to a charter member, Mrs. A. Albern, at its meeting Thursday of last week. Refreshments were served. Mrs. Al Haas is president. The next meeting will be November 19th.

The next meeting of Bronx Branch will be in Ebling's Casino November 18, when many matters of importance will be taken up.

Robert Ehrenreich, member of Bronx Branch, and Mrs. Ehrenreich of the Ladies' Auxiliary, celebrated their 23rd wedding anniversary on November 7.

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended November 7, 1931:

	Week ended Nov. 7.	Prev. week.	Oct. week.
West. drsd. meats:			
Steers, carcasses	2,516	2,560	2,441
Cows, carcasses	941	801	841
Bulls, carcasses	260	243	250
Veals, carcasses	1,512	1,728	1,807
Lambs, carcasses	16,095	16,789	17,170
Mutton, carcasses	787	1,037	1,000
Pork, lbs.	540,802	436,052	475,475
Local slaughters:			
Cattle	1,947	1,985	1,800
Calves	1,998	2,579	1,900
Hogs	19,557	18,430	15,800
Sheep	7,811	9,200	4,700

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 7, 1931, with comparisons:

	Week ended Nov. 7.	Prev. week.	Oct. week.
West. drsd. meats:			
Steers, carcasses	2,489	2,716	2,619
Cows, carcasses	1,931	1,938	1,757
Bulls, carcasses	19	28	19
Veals, carcasses	977	1,784	1,680
Lambs, carcasses	19,931	27,017	22,147
Mutton, carcasses	1,108	1,028	1,000
Pork, lbs.	582,890	420,477	500,000

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 2, 1931:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
YEARLINGS: (1) (300-550 lbs.):			\$16.50@18.00	
Choice	\$16.00@17.50		13.00@16.50	
Good	13.50@16.00			
Medium	11.00@13.50			
STEERS (550-700 lbs.):			16.50@18.00	16.00@17.50
Choice	16.00@17.00		13.00@16.50	12.50@15.00
Good	13.00@15.50			
STEERS (700 lbs. up):			16.50@17.50	15.50@16.50
Choice	15.50@17.00	16.50@18.00	13.00@16.50	12.50@15.00
Good	13.00@15.00	12.50@15.00		
STEERS (500 lbs. up):			8.50@13.00	10.00@12.00
Choice	9.00@12.00	10.50@12.50	8.00@8.50	8.00@9.50
Common	7.50@9.00	9.00@10.50		
COWS:			8.00@10.00	9.00@10.00
Good	8.00@10.00	8.50@9.00	7.50@8.00	7.50@8.50
Medium	7.00@8.00	7.50@8.50	7.00@7.50	6.50@7.50
Common	6.00@7.00	7.00@7.50		
<b>Fresh Veal and Calf Carcasses:</b>				
YEAL (3):				
Choice	11.00@13.00	15.00@16.00	13.00@14.00	13.00@14.00
Good	10.00@11.00	13.00@15.00	11.00@13.00	10.00@12.00
Medium	8.00@10.00	11.00@13.00	10.00@11.00	9.00@10.00
Common	6.00@8.00	10.00@11.00	8.00@10.00	7.00@9.00
CALF (2) (3):				
Choice			9.00@11.00	10.00@11.00
Good	8.00@9.00	11.00@12.00	8.00@9.00	8.00@10.00
Medium	7.00@8.00	10.00@11.00	7.00@8.00	7.00@8.00
Common	6.00@7.00	9.00@10.00	6.00@7.00	6.00@7.00
<b>Fresh Lamb and Mutton:</b>				
LAMB (38 lbs. down):				
Choice	13.00@14.00	15.00@16.00	13.00@14.00	14.00@15.00
Good	12.00@13.00	14.00@15.00	12.00@13.00	13.00@14.00
Medium	11.00@12.00	13.00@14.00	11.00@12.00	12.00@13.00
Common	10.00@11.00	12.00@13.00	10.00@11.00	10.00@12.00
LAMB (39-45 lbs.):				
Choice	13.00@14.00	15.00@16.00	13.00@14.00	14.00@15.00
Good	12.00@13.00	14.00@15.00	12.00@13.00	13.00@14.00
Medium	11.00@12.00	13.00@14.00	11.00@12.00	12.00@13.00
Common	10.00@11.00	12.00@13.00	10.00@11.00	10.00@12.00
LAMB (46-55 lbs.):				
Choice	12.00@13.00	14.00@15.00	12.50@13.50	13.00@14.00
Good	11.00@12.00	13.00@14.00	12.00@12.50	12.00@13.00
MUTTON (Ewe) 70 lbs. down:				
Good	7.00@9.00	9.00@10.00	7.00@8.00	6.00@8.00
Medium	5.00@7.00	7.00@9.00	6.00@7.00	5.00@6.00
Common	4.00@6.00	6.00@7.00	4.00@6.00	4.00@5.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lbs. av.	13.00@14.00	14.00@15.00	14.00@15.00	12.00@13.00
10-12 lbs. av.	13.00@14.00	14.00@15.00	13.00@15.00	12.00@13.00
12-15 lbs. av.	12.00@13.00	13.50@14.50	11.50@13.00	12.00@12.50
16-22 lbs. av.	11.00@12.00	11.00@13.00	10.00@12.50	11.00@12.00
SHOULDERS, N. Y. Style, Skinned:	8.50@10.00		9.00@11.00	9.50@11.00
PICNICS:		9.50@10.50		9.00@10.00
6-8 lbs. av.			11.00@13.00	10.50@12.00
BUTTS, Boston Style:	9.50@10.50			
4-8 lbs. av.				
SPARE RIBS:				
Half Sheets	9.50@11.00			
TRIMMINGS:				
Regular	5.00@5.50			
Lean	8.50@10.00			

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715

**Saves Labor, Trimmings, Shrinkage**

**Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance**

**To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance**

**Numerous Packers Throughout the Country Are Why Not You?**

*For Further Particulars Write or Phone*

**THOMAS F. KEELEY, Licensor, 516 E. 28th St., Chicago. Phone Calumet 0349**



### Standard 1500-lb. Ham Curing Casks

Manufactured by

**Bott Bros. Mfg. Co.**

Warsaw, Illinois

*Write for Prices and Delivery*



### NEW CURING VATS

**Dozier Meat Crates**

**Packing Box Shooks**

**B. C. SHEAHAN CO.**

166 W. Jackson Blvd.

Chicago



### TRADE GLEANINGS

Golden State Sausage Co. has opened a sausage factory at 10508 S. Main st., Los Angeles, Cal.

Chet Hansen, Inc., Seattle, Wash., dealer in wholesale meats and poultry, will install cold storage equipment.

Paramount Packing Corp., Brooklyn, N. Y., has been incorporated with a capital of 200 shares of common stock.

A fire in the smokehouse at the Val Decker Packing Co. plant, Piqua, O., caused minor damage, fully covered by insurance.

The packing plant of Stoppenbach & Sons Co., Janesville, Wis., has been purchased by Franz Tensfeldt, of the Janesville Sausage Co., and operations will continue as usual.

Construction will begin immediately

on the two-story addition to the plant of the Rath Packing Co., Waterloo, Ia. The building will house the hog dressing department, and will cost approximately \$100,000, according to an announcement by John W. Rath, president.

A temporary structure will replace the slaughterhouse of Frank J. Wolf & Co., Inc., near Kelso, Wash., which was recently destroyed by fire. Mr. Wolf plans to erect a new concrete building later, and is now getting bids on the work.

### MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

Inspection granted.—\*John Morrell & Co., 216-236 North Quincy st., Topeka,

Kan.; Southern Food Corporation, 5-7-9 Lloyd st., Baltimore, Md.; Cariani Sausage Factory, 333 Broadway, San Francisco, Calif.

Inspection withdrawn.—The Cleveland Provision Co., 2527 Canal Road, Cleveland, O.; Marshall Canning Co., May st. and Third ave., Marshalltown, Ia.; Hygrade Food Products Corporation, 216-236 North Quincy st., Topeka, Kan.; A. Edwin Moulton Co., 132 Essex st., Haverhill, Mass.; Sullivan Packing Co., 2590 Beecher ave., Detroit, Mich.

Inspection extended.—Albany Packing Co., West Albany, N. Y., to include C. A. Van Deusen.

Change in name.—Hughes Pork Products Co., Broadway and Jackson st., Camden, N. J., instead of P. D. Hughes Co.

\*Conducts slaughtering.

## THOMSON & TAYLOR COMPANY

**Recleaned Whole and Ground**

**Spices for Meat Packers**

CHICAGO, ILLINOIS

## Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil, Stearine,

Beef Cracklings, Ground Meat Scrap, Fertilizers

Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St.

Boston, Mass.

**FOR QUALITY AND SERVICE GIVE US A TRIAL**

**BUTTER CARTONS**

**NATIONAL CARTON CO.**

JOLIET, ILLINOIS.



## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium.....	\$ 6.00 @ 8.00
Cows, common to medium.....	2.75 @ 4.25
Bulls, light to medium.....	2.50 @ 4.50

## LIVE CALVES.

Vealers, good to choice.....	8.50 @ 10.00
Vealers, medium.....	5.50 @ 8.50

## LIVE LAMBS.

Lambs, good to choice.....	6.50 @ 7.25
Lambs, medium.....	5.00 @ 6.50
Lambs, common.....	4.00 @ 5.00

## LIVE HOGS.

Hogs, 148 lbs.....	@ 5.50
Hogs, 160-180 lbs.....	5.25 @ 5.50
Hogs, 210-300 lbs.....	4.25 @ 4.75

## DRESSED HOGS.

Hogs, heavy.....	@ 9.25
Hogs, 180 lbs.....	@ 7.25
Pigs, 80 lbs.....	@ 7.75
Pigs, 80-140 lbs.....	@ 9.25

## DRESSED BEEF.

## CITY DRESSED.

Choice, native, heavy.....	@ 19
Choice, native, light.....	@ 19
Native, common to fair.....	@ 17

## WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.....	@ 18
Native choice yearlings, 440 @ 600 lbs.....	@ 19
Good to choice heifers.....	@ 17
Good to choice cows.....	@ 15
Common to fair cows.....	@ 11
Fresh bologna bulls.....	7 1/4 @ 8 1/4

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@ 24	@ 26
No. 2 ribs.....	@ 21	@ 23
No. 3 ribs.....	@ 18	@ 20
No. 1 loins.....	@ 32	@ 32
No. 2 loins.....	@ 24	@ 26
No. 3 loins.....	@ 20	@ 22
No. 1 hinds and ribs.....	@ 23	@ 23
No. 2 hinds and ribs.....	@ 19	@ 19
No. 3 hinds and ribs.....	@ 12	@ 13
No. 1 rounds.....	@ 15	@ 15 1/2
No. 2 rounds.....	@ 14	@ 15
No. 3 rounds.....	@ 13	@ 14
No. 1 chucks.....	@ 15	@ 16
No. 2 chucks.....	@ 13	@ 14
No. 3 chucks.....	@ 10	@ 12
Bolognas.....	7 1/4 @ 8 1/4	8 @ 9
Rolls, reg., 6 @ 8 lbs. avg.....	@ 22	@ 23
Rolls, reg., 4 @ 6 lbs. avg.....	@ 17	@ 18
Tenderloins, 4 @ 6 lbs. avg.....	@ 50	@ 60
Tenderloins, 5 @ 6 lbs. avg.....	@ 50	@ 60
Shoulder clods.....	@ 11	@ 12

## DRESSED VEAL.

Choice.....	@ 19
Good.....	@ 15
Medium.....	@ 14
Common.....	@ 9

## DRESSED SHEEP AND LAMBS.

Lambs, choice.....	@ 17
Lamb, good.....	@ 16
Sheep, good.....	@ 8
Sheep, medium.....	@ 7

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs.....	@ 13
Pork tenderloins, fresh.....	@ 12
Pork tenderloins, frozen.....	@ 35
Shoulders, city, 10 @ 12 lbs. avg.....	@ 14
Shoulders, Western, 10 @ 12 lbs.....	@ 11
Butts, boneless, Western.....	@ 15
Butts, regular, Western.....	@ 13
Hams, Western, fresh, 10 @ 12 lbs. av.....	@ 12 1/2
Hams, city, fresh, 6 @ 10 lbs. av.....	@ 13
Picnic hams, Western, fresh, 6 @ 8 lbs. avg.....	@ 9
Pork trimmings, extra lean.....	@ 13
Pork trimmings, regular 50% lean.....	@ 9
Spareribs, fresh.....	@ 13

## SMOKED MEATS.

Hams, 8-10 lbs. avg.....	@ 22
Hams, 10 @ 12 lbs. avg.....	@ 21 1/2
Hams, 12 @ 14 lbs. avg.....	@ 20 1/2
Picnics, 4 @ 6 lbs. avg.....	@ 15
Picnics, 6 @ 8 lbs. avg.....	@ 14
Boilettes, 8 @ 10 lbs. avg.....	@ 15 1/2
Beef tongue, light.....	@ 24
Beef tongue, heavy.....	@ 27
Bacon, boneless, Western.....	@ 23
Bacon, boneless, city.....	@ 20
City pickled bellies, 8 @ 10 lbs. avg.....	@ 14

## FANCY MEATS.

Fresh steer tongues, untrimmed.....	18c a pound
Fresh steer tongues, i. c. trim'd.....	35c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	15c a pound
Mutton kidneys.....	10c each
Livers, beef.....	41c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	26c a pound
Lamb fries.....	10c a pair

## BUTCHERS' FAT.

Shop fat.....	@ 30 per cwt.
Edible suet.....	@ 60 per cwt.
Cond. suet.....	@ 85 per cwt.

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	.85	.90	.95	1.35	
Prime No. 2 veals.....	.45	.55	.70	1.10	
Buttermilk No. 1.....	.50	.55	.60		
Buttermilk No. 2.....	.35	.40	.45		
Branded grubby.....	.1	.20	.35	.40	
Number 3.....	.15	.20	.25	.35	

## BUTTER.

Creamery, extra (82 score).....	@ 29 1/2
Creamery, firsts (88 to 90 score).....	@ 27 1/2
Creamery, seconds (84 to 87 score).....	@ 27
Creamery, lower grades.....	@ 25 1/2

## EGGS.

## (Mixed Colors.)

Extra dozen.....	@ 32
Extra, firsts, dozen.....	@ 27 1/2
Firsts.....	@ 25 1/2
Checks.....	@ 18

## LIVE POULTRY.

Fowls, colored, via express.....	@ 21
Fowls, Leghorn, via express.....	@ 15

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.....	@ 23
Western, 48 to 54 lbs. to dozen, lb.....	@ 20
Western, 43 to 47 lbs. to dozen, lb.....	@ 18
Western, 36 to 42 lbs. to dozen, lb.....	@ 17
Western, 30 to 35 lbs. to dozen, lb.....	@ 16

Fowls—fresh—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs. to dozen, lb.....	@ 26
Western, 48 to 54 lbs. to dozen, lb.....	@ 23
Western, 43 to 47 lbs. to dozen, lb.....	@ 21
Western, 36 to 42 lbs. to dozen, lb.....	@ 20
Western, 30 to 35 lbs. to dozen, lb.....	@ 19

Chickens, fresh, 12 to box, prime to fancy:	
Western, under 17 lbs. to dozen, lb.....	@ 28

Ducks—	
Long Island, spring.....	@ 18

Squabs—	
White, ungraded, per lb.....	@ 30

Turkeys, fresh—dry pkd.:	
Young toms, choice.....	@ 33
Young hens, choice.....	@ 35

Fowls, frozen—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs., per lb.....	@ 25
Western, 48 to 54 lbs., per lb.....	@ 22
Western, 43 to 47 lbs., per lb.....	@ 21

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 5, 1931:

	Oct. 30	31	Nov. 2	3	4	5
Chicago.....	28 1/4	28 1/4	28 1/4	27 1/2	28	
New York.....	30 1/4	30 1/4	30 1/4	30	29 1/4	30
Boston.....	31 1/4	30 1/4	30 1/4	30 1/4	30 1/4	30 1/4
Phila.....	31 1/4	30 1/4	30 1/4	30 1/4	30 1/4	30 1/4

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

28 1/4	27 1/4	27 1/4	27 1/4	27	27 1/4
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Receipt of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1931.	1930.
Chicago.....	31,544	31,123	31,416	2,820,083	2,770,761
N. Y.....	47,850	52,765	51,961	3,214,465	3,176,810
Boston.....	12,862	13,040	10,633	951,506	933,416
Phila.....	12,135	15,448	15,113	1,028,776	953,613

Total 104,391 112,876 100,123 8,014,780 7,834,590

Cold storage movement (lbs.):

	In Nov. 5.	Out Nov. 5.	On hand Nov. 6.	Same week-day last year.
Chicago.....	53,204	186,879	11,627,631	28,061,316
New York.....	33,632	90,695	4,415,749	10,514,112
Boston.....	3,564	120,985	3,381,541	7,745,242
Phila.....	16,200	9,000	977,986	2,277,344
Total.....	106,600	409,569	20,602,806	46,597,914

FERTILIZER MATERIALS  
BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, per ton	ext vessel Atlantic ports.....
Ammonium sulphate, double bags,	per 100 lb. f.a.s. New York.....
Blood dried, 15-16% per unit.....	
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory.....	2.00 @ 2.50
Fish guano, foreign, 13 @ 14% ammu-	nia, 10% B. P. L.....
Fish scrap, acidulated, 6% ammonia,	3% A. P. A. Del'd Bath & Norfolk.....
Soda Nitrate in bags, 100 lbs. spot.....	
Tankage, ground, 10% ammonia.....	1.50 @ 1.75
15% B. P. L. bulk.....	1.50 @ 1.75
Tankage, unground, 9 @ 10% ammonia.....	1.50 @ 1.75

## Phosphates.

Foreign, bone meal, steamed, 3 and	50 bags, per ton, c.i.f.....
Bone meal, raw, India, 4 1/2 and 50	bags, per ton, c.i.f.....
Acid phosphate, bulk, f.o.b. Balti-	more, per ton, 16% fat.....

## Potash.

Manure salt, 20% bulk, per ton.....	@ 11.50
Kainit, 14% bulk, per ton.....	@ 1.75
Muriate in bags, basis 80%, per ton.....	@ 1.75
Sulphate in bags, basis 80%, per ton.....	@ 1.75

## Beef.

Cracklings, 50% unground.....	@ 1.75
Cracklings, 60% unground.....	@ 1.75

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs.,	per 100 pieces.....
Flat shin bones, avg. 40 to 45 lbs.,	per 100 pieces.....
Butt or striped horns, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 1.50
Thigh bones, avg. 85 to 90 lbs., per	100 pieces.....
Horns, according to grade.....	75.00 @ 80.00

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended November 7, 1931, with comparisons:

	Week ended Nov. 7.	Prev. week.	Or. week.
West. dresd. meats:			
Steers, carcasses.....	6,634	7,708	1,074
Cows, carcasses.....	963	819	144
Bulls, carcasses.....	205	251	46
Veals, carcasses.....	10,906	12,579	1,673
Lambs, carcasses.....	27,885	41,445	13,560
Mutton, carcasses.....	1,323	1,618	295
Beef cuts, lbs.....	341,755	298,146	43,609
Pork, lbs.....	2,145,594	2,201,294	55,699

## Local slaughters:

Cattle.....	8,910	9,448	538
Calves.....	13,229	15,006	1,777
Hogs.....	62,947	58,043	4,904
Sheep.....	82,732	81,624	1,108

## MEAT IMPORTS AT NEW YORK.

For week ended November 7, 1931:

Point of origin.	Commodity.	Amount.
Canada—Pork tenderloins.....		1,467 lbs.
Canada—Bacon.....		5,408 lbs.
Canada—Sausage.....		55 lbs.
Canada—S. P. hams.....		21,600 lbs.
Canada—Beef extract.....		6,034 lbs.
Canada—Fresh spareribs.....		3,709 lbs.
Czecho-slovakia—Sausage.....		62 lbs.
Germany—Bouillon cubes.....		7,672 lbs.
Germany—Sausage.....		5,000 lbs.
Germany—Ham.....		90 lbs.
Germany—Bacon.....		13,500 lbs.
Holland—Sausage.....		454 lbs.
Norway—Sausage.....		24,400 lbs.
Uruguay—Beef extract.....		24,400 lbs.
Uruguay—Canned corned beef.....		60,500 lbs.

Emil Kohn, Inc.  
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

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407 East 31st St.,  
NEW YORK, N. Y.  
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